Lasagne

מתכון מאת V-ZUG Ltd.



Preparation	30 Mins
Cooking time	1 Hrs 45 Mins
התקן	Combair V2000 from 2021

Layer upon layer of delight: sheets of lasagne, bolognese sauce, creamy béchamel sauce and grated Parmesan – an Italian favourite with the old and young alike!

Bolognese sauce

Some clarified butter for searing

350 g mixed minced meat (beef and pork)

2 onions, finely chopped

2 cloves of garlic, finely chopped

2 tbsp tomato purée

800 g skinned, chopped plum tomatoes (tinned)

2 sprigs of basil, finely chopped

1 sprig of rosemary

1 tsp salt

Some pepper

Béchamel sauce

40 g butter

40 g plain flour

800 ml milk

¾ tsp salt

Some pepper

¼ tsp ground nutmeg

Layering

12 sheets of lasagne

80 g grated Parmesan

Bolognese sauce

Heat the clarified butter in a wide frying pan. Sear the meat for about 5 minutes. Add the onions and garlic and sauté for about 2 minutes. Add the tomato purée and cook briefly. Add the tomatoes and herbs and bring to the boil. Reduce the heat and allow to simmer for about 1 hour. Season the bolognese sauce with salt and pepper to taste.

Béchamel sauce

Melt the butter in a saucepan over a medium heat. Add the flour and cook for about 3 minutes, stirring all the time, without the roux taking on colour. Add the milk and stir the mixture as it comes to the boil. Reduce the heat and allow to simmer for about 10 minutes, stirring occasionally. Season the sauce with salt, pepper and nutmeg to taste.

Layering

Spread some of the béchamel sauce in the bottom of the prepared gratin dish. Place three lasagne sheets on top. Spread ⅓ of the bolognese sauce and ¼ of the béchamel sauce over the top and cover with three lasagne sheets. Repeat this process twice. Cover the final layer of lasagne sheets with béchamel sauce and sprinkle with Parmesan. Put the gratin dish on a wire shelf in the cold cooking space and cook at 180 °C for about 45 minutes using the hot air humid mode.

Hot air humid 180 °C for 45 Mins

אביזרים

3-litre gratin dish

Wire shelf

מידע נוסף

הופק ביום	04.08.2025