



# Lasagne

Recipe by V-ZUG Ltd.



Preparation 30 Mins  
Cooking time 1 Hrs 45 Mins  
Appliance Comhair 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

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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

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40 g butter  
40 g plain flour  
800 ml milk  
¾ tsp salt  
Some pepper





¼ tsp ground nutmeg

## Layering

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12 sheets of lasagne

80 g grated Parmesan

## Bolognese sauce

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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

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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

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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**

## Accessories

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3-litre gratin dish

Wire shelf

