



# Beef Lasagne

## Overview

Difficulty High  
Servings 4  
Preparation Time 90 mins  
Cooking Time 50 mins

## Ingredients

### Ingredients for Lasagne Layers

- 40g Softened Butter
- 20g Plain Flour
- 400ml Full Fat Milk
- 1 Tsp Salt
- 1 Tsp Pepper
- Ingredients for Béchamel Sauce
- 25 Pieces Lasagne Pasta Sheets – Boiled for 4 Minutes, and coated with oil.
- 500g Shredded Mozzarella Cheese

### Ingredients for Beef Bolognese

- 1kg Fresh Minced Beef
- 250g Chopped White Onion
- 50g Chopped Garlic
- 100g Chopped Celery
- 300g Chopped Carrot
- 5 Stalks Fresh Thyme
- 2 Stalks Fresh Rosemary
- 3 Pieces Bay Leaves
- 100g Unsalted Butter
- 300ml Red Wine/ Leftover Wine
- 150ml Cooking Oil
- 800ml Whole Peeled Canned Tomatoes – Blended
- To Taste Sugar
- To Taste Salt
- To Taste Pepper
- To Garnish Chopped Parsley

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