

Lasagne

Ingredients

Meat ragu:

1tbsp olive oil

1 onion (finely chopped)

1 medium carrot (peeled and grated)

½ punnet mushrooms (finely sliced)

2 garlic cloves (finely chopped)

500g beef mince

1 tbsp tomato puree

2 x cans chopped tomatoes or 2 x cartons of passata

2 x rashers streaky bacon / prosciutto (cut into small pieces) (optional)

500g pack lasagne sheets

Cheese sauce:

375ml milk

25g margarine

25g flour

150g cheddar cheese (grated)

Large oven proof dish – **YOU MUST BRING THIS!**

Set up, read recipe in silence and prepare ingredients

Heat the oil in a large saucepan on a medium heat.

Add the bacon to the pan and cook for just a few mins until starting to turn golden.

Add the onion, carrot and mushrooms, and cook over a medium heat for 5 mins, stirring occasionally, until softened.

Add the garlic and cook for 1 min, then tip in the mince and cook, stirring and breaking it up with a wooden spoon, for about 6 mins until browned all over.



Stir in the tomato purée and cook for 1 min, mixing in well with the beef and vegetables.

Tip in the chopped tomatoes.

Simmer for 20 mins.

Heat oven to 200C/180C fan/gas 6.

To assemble the lasagne, ladle a little of the meat ragu sauce into the bottom of the casserole dish, spreading the sauce all over the base.

Place sheets of lasagne on top of the sauce overlapping to make it fit, and snapping them if necessary.

Repeat with more sauce and another layer of pasta. Repeat with a further 2 layers of sauce and pasta, **finishing with a layer of pasta.**

Make the cheese roux using the all in one method.

Add the cheese once the sauce has thickened. Keep some grated cheese back for garnish.

Pour this over the top of the pasta, then top with the remaining cheese.

Bake for 25–30 mins until golden and bubbling.