

Posted on 15 September 2013 by Nela Lukic





Ingredients

Lasagna sheets (you can use regular penne but its just more authentic with lasagne) For the white sauce: Butter Flour Milk Mozzarella Parmesan For the meat ragu: 1/2 onion, chopped 1tsp. crushed garlic Oil 500g minced meat 1 veg stock cube, dissolved in half a cup of water Basil 1 tin chopped tomatoes 1tbsp tomato puree Grated Cheddar and parmesan cheese for topping.

Preparation

- 1 Preheat the oven to 180 degrees.
- 2 Cook the pasta according to packet instructions.
- 3 For the white sauce:
- 4 Make a bechamel with butter, flour and milk and wait for it to thicken. Add the mozarella and parmesan to make it cheesy. I dont use measurements, i make it to taste.
- 5
- 6 For the ragu:
- 7 Saute onion and garlic, when its golden add the minced meat and saute until the meat is browned. Drain the access fat. Add the remaining ingredients and turn the heat right down. Simmer for 10–15 minutes.
- 8 Layer the lasagne and top with grated cheese. Bake for 20 minutes and broil until the cheese on top goes golden.

Cooks Note