



Posted on 15 September 2013
by Nela Lukic

Pie Lasagne



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

1 tsp. crushed garlic

Oil

500g minced meat

1 veg stock cube, dissolved in half a cup of water

Basil

1 tin chopped tomatoes

1 tbsp 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 mozzarella 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 excess 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