

BEEF LASAGNE

INGREDIENTS

200g Lasagne sheets
100g Onions
50g streaky bacon
50g chopped carrot
50g Chopped celery
200g Minced beef
20g Tomato puree
1 x crushed garlic clove
1 x teaspoon mixed herbs
1 x 400g tin chopped tomatoes
1-pint milk
1-tablespoon cornflour
50g grated cheese
Salt and pepper to season

METHOD

1. Brown the mince and bacon.
2. Add the onions, carrot, celery, garlic, herbs, and continue to cook until onions are soft
3. Add tomato puree, and tinned tomatoes.
4. Cover and simmer for about 1 1/2 hours.
5. Remove the lid and bring back to boil, stirring all the time. Remove from heat when the meat sauce has thickened
6. In a separate pan, add the milk and bring slowly to the boil.
7. Mix the cornflour with water in a bowl to make a paste and whisk into the boiled milk. Simmer on a low heat until the sauce thickens, stirring all the time.
8. In an ovenproof dish, make layers of the white sauce, lasagne, mince, lasagne and white sauce. Sprinkle with the grated cheese.
9. Bake for 40 minutes at 190°C, 375°F, gas 5.

Serves 6- Delicious with a mixed salad and French bread