Lasagne



Preparation time: 210 min
Difficulty: Easy

Ingredients

- EVO oil: to taste
- Fresh egg pasta: 180 g
- Grated Parmigiano Reggiano: 50 g
- Pepper: to taste
- Salt: to taste

Ragout

- Bay leaf: 1
- Beef broth: 100 g
- Carrots: 20 g
- Celery: 20 g
- Garlic: 1 clove
- Minced beef: 80 g
- Onion: 20 g
- Thyme: 1 sprig

Béchamel sauce

- Butter: 25 g
- Flour: 25 g
- Milk: 250 ml
- Nutmeg: to taste
- Salt: to taste

Preparation

1. For the ragù, start by finely chopping celery, carrot and onion, then brown them in a pan with some extra virgin oil and garlic.
2. When golden add the minced meat and brown.
3. Add salt, pepper, bay leaf, thyme and the wine; simmer and reduce.
4. Now add the beef broth and the **tomato**; simmer on a low flame for 2 and a half hours.
5. Then prepare the béchamel sauce by heating the milk in a pan and melting the butter in another while stirring in the flour, on a low flame.
6. Bring the milk in the pan to the boil, pour into the pan with the butter and flour, then whisk briskly while adding the salt, pepper and nutmeg.
7. Assemble the lasagne in a tray, alternating layers of ragù, béchamel sauce, pasta sheets and grated Parmigiano; repeat four times.
8. Bake in the oven for 25 minutes at 180°.

For this recipe we used:

Strained Tomatoes 100 g

