

MEAT SAUCE LASAGNA



TOOLS:

Whisk for the bechamel

METHOD

STEP 1: to prepare the ragù

HEAT the oil in a pan

ADD the onion, carrot and celery finely chopped

ADD the meat to the sautéed vegetables

STIR and **COOK** until the meat is brown all over

ADD the tomato juice and let it cook

STIR occasionally

Step 2: to prepare the pasta (please see the lasagna sheet)

Step 3: to prepare the bechamel

MELT the butter in a saucepan

ADD the flour and whisk well

ADD milk a little at first and whisk to make it creamy

ADD the rest of the milk and keep stirring until thicker and you see bubbles around the pan

ADD the nutmeg and salt

TASTE

Step 4: to assemble

- 1. ADD** a layer of ingredients as follows: sauce – pasta sheet – sauce – béchamel – pasta and repeat. we suggest at least 3 layers of pasta, you don't need to boil it before assembling
- 2.** In the end **ADD** the parmesan cheese

Step 5: to cook

HEAT the oven to 180° C

COOK for 30 minutes

INGREDIENTS

MEAT SAUCE (RAGU'):

200 g minced beef

200 g minced pork

500 g tomato passata

1 carrot, 1 celery stick, ½ onion all chopped finely

salt

oil

HOMEMADE PASTA:

2 eggs

400g flour

oil

salt

BECHAMEL:

40 g butter

30 g flour

400 ml milk

A pinch of nutmeg

A pinch of salt

Grade of difficulty: quite hard
Preparation time: 1,5 hours
cooking time: 45 mins
Region: Emilia Romagna (bologna)