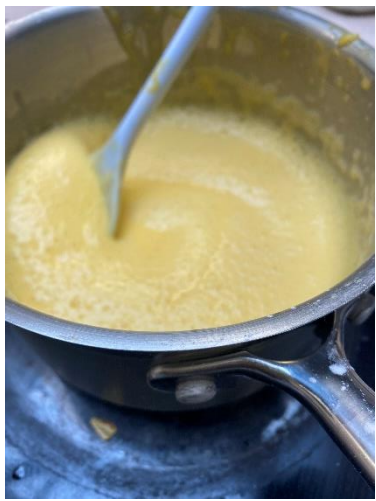


# LASAGNE



For the meat sauce, heat oil over a medium-high heat. Once hot, add oil and then add the onion, carrot, celery and bay leaf and cook for 5-6 minutes, or until softened. Add the garlic and continue to cook for two minutes.

Turn the heat up and add the mince to the pan and continue to fry, breaking up any large chunks, until the meat is brown all over. Season with salt and pepper. Once completely browned, add the tomato purée, mixing well



Add the tomatoes to the pan, mix well and bring to a simmer then pour in 400ml of the stock. Bring to a rapid simmer, reduce the heat to low and leave to cook gently for an hour, stirring every now and again until thickened and reduced, but still moist. If at any point the mixture looks too dry then add the remaining stock along with a little water, if needed, to top up. Taste and adjust the seasoning as necessary then set to one side while you make the béchamel sauce.



Spread one-third of the meat sauce across the bottom of a medium lasagne dish and top with a quarter of the béchamel, then cover with lasagne sheets, breaking any as necessary to fit so that everything is covered. (It doesn't matter if the sheets overlap a little.) Sprinkle over a quarter of the parmesan.



Repeat the process to create a further two layers. Finish with a final layer of lasagne sheets and the remaining béchamel, making sure that all the lasagne sheets are completely covered. Sprinkle over the remaining parmesan.

Put onto a baking tray and place in the preheated oven to bake for 30-40 minutes, or until golden-brown and bubbling. Serve with garlic bread and salad

## Ingredients

olive oil  
1 onion, finely chopped  
1 carrot, chopped  
2 sticks celery, chopped  
1 bay leaf  
3 garlic cloves, crushed  
500g beef mince  
2 tbsp tomato purée  
125ml red wine  
1 x 400g chopped tomatoes  
400-500ml beef stock  
sea salt and freshly ground black pepper

## For the béchamel sauce

75g unsalted butter  
75g plain flour  
1 litre full-fat milk  
¼ tsp freshly grated nutmeg

## To assemble

250-300g dried lasagne sheets  
150g parmesan, to serve