



Moordrift
Dairy

BEEF LASAGNA
(serves 4-6)

There is nothing tastier than a homemade lasagna, so follow this easy recipe to create a classic and cheesy Italian dinner. Serve your lasagna with a fresh salad, and perhaps a slice or two of garlic bread.

INGREDIENTS

250g packet instant lasagna sheets
½ cup freshly grated mozzarella cheese
½ cup freshly grated cheddar cheese
½ cup thickened or pouring cream
¼ cup freshly grated parmesan cheese
Ingredients – cheese sauce:
60g butter or margarine
1/3 cup plain flour
2 cups milk
1 cup freshly grated cheddar cheese
salt and pepper to taste

INGREDIENTS - MEAT SAUCE:

1 tbsp olive oil
1 onion, finely chopped
1 clove garlic, crushed
500g beef mince
2 x 425g cans tomatoes
¼ cup red wine
½ tsp ground oregano
½ tsp ground basil
salt and pepper to taste

METHOD

Preheat oven to 180°C.

Brush a shallow ovenproof dish with melted butter or oil, line with lasagna sheets – breaking them to fill any gaps. Set aside. To make cheese sauce, melt butter in a medium pan. Add flour and sit for one minute. Remove from heat. Gradually add milk, stirring until mixture is smooth. Return to heat. Cook, stirring constantly, over medium heat until sauce boils and thickens. Reduce heat, simmer for three minutes. Remove from heat, add cheese, salt and pepper. Stir well until combined and set aside. To make meat sauce, heat oil in a large pan. Add onion and garlic and stir over low heat until onion is tender. Add mince. Brown well – breaking up with a fork as it cooks. Stir in undrained, crushed tomatoes, wine, oregano, basil, salt and pepper. Bring to boil. Reduce heat, simmer 20 minutes. Spoon one-third of the meat sauce over lasagna sheets. Top with one-third of the cheese sauce. Arrange a layer of lasagna sheets on top. Continue layering, finishing with lasagna sheets. Sprinkle with combined mozzarella and cheddar cheese. Pour cream over the top. Sprinkle with parmesan.

Bake for 35-40 minutes or until bubbling and golden.

F R E S H E R F O R L O N G E R

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