

LASAGNE AL FORNO



INGREDIENTS

FOR THE MEAT SAUCE

These are a little fast and loose as it depends what is in the cupboard. I bought some frozen beef mince before our quarantine started, but I would usually buy a tray of 'boeuf bourgignon' at the supermarket (it's cheaper than boeuf haché) and haché it myself in the food processor.

800g	Minced beef
200g	Lardons (or chopped streaky bacon)
2	Large onions (or 3 medium) peeled, chopped and sliced
200g	Button mushrooms
2	Cloves of garlic, crushed
2	850ml tins of peeled tomatoes
2 to 3 tbsp	Concentrated tomato paste (to taste)
2 tsp	Dried mixed herbs

FOR THE WHITE SAUCE

750ml	Milk
1	Onion, peeled and halved
2	Bay leaves
75g	Butter
75g	Plain flour
Salt and pepper to taste	
Lasagne sheets	

METHOD

FOR THE MEAT SAUCE

Empty the tinned tomatoes into a large saucepan. Blend until as smooth as you prefer. Add the mixed herbs and some of the concentrated tomato sauce (you may want to add more later depending on taste).

In a large frying pan, fry the mince and lardons in olive oil until browned and then add to the pan of tomatoes.

Fry the onions until translucent and soft, then add the crushed garlic and fry for a further minute or two (there's nothing worse than overcooked garlic, so beware). Add to the pan of tomatoes

Add butter to the olive oil and fry your mushrooms before adding to the pan of tomatoes.

Gently simmer for at least 2 hours (frankly, the longer the better).

Once cooked, leave overnight if possible, as this really helps develop the flavour

FOR THE WHITE SAUCE

Put the milk into a saucepan, with the halved onion, bayleaves and salt and pepper to taste. Bring to a simmer.

Whilst the milk is warming, melt the butter in a second saucepan. Gradually add the flour, stirring continuously, to make a thick paste or roux. Take off the heat,

Remove the onion and bay leaves from the milk and gradually add it to the roux, stirring continuously, until you have a creamy sauce. Return to a gentle heat and cook for 4 or 5 minutes,

ASSEMBLE THE LASAGNE

The dish in the pictures is 30 by 23cms (that's 12 by 9 ins) and makes 8 generous portions - great for a party, but also good for freezing individual portions.

Add one third of the meat sauce to the dish and then cover with one third of the white sauce. Place lasagne sheets on top. Spread half of the remaining meat sauce over the pasta sheets and then spread half of the remaining white sauce on to that. Add more pasta leaves, the last of the meat sauce topped by the remainder of the white sauce. Sprinkle grated cheddar cheese over the top.

Mary Berry suggests leaving this to sit for six hours, to allow the pasta to soften. So - when you're ready to cook it, pre-heat the oven to 200°C (180°C fan) and cook for 45 mins - or until the top is golden brown.