

La table

## Lasagna bolognaise



8



### INGREDIENTS

- 350 g beef, 2 onions, 2 clove garlic, 600 g chopped tomatoes, 2 tbsp tomato puree, bay leaf, fresh chopped mixed herbs ( basil, oregano, thym...), pepper, 200 gr lasagna sheets. 350 ml milk., 70 gr butter, 50 g flour, Parmesan cheese,

- Preheat oven 180°C . Place mince, onion and garlic in a pan and fry until the beef is browned.

Add the tomatoes, tomato purée, herbs, pepper. Bring to the boil and simmer for 30 minutes.

Cook the lasagne sheets in boiling salted water for 10 minutes until they're just soft. Drain and rinse in cold water.

For the sauce, bring the milk to the boil. Take off the heat and leave to infuse for 10–15 minutes. Strain the milk and place it back in the pan with the butter and the flour. Stir constantly and bring to the boil, then simmer for 2–3 minutes until the sauce has thickened and become smooth.

In an ovenproof dish, layer the meat mixture, lasagne sheets and sauce in turn. Make sure your final layer is of the sauce and sprinkle the top with the cheese. Cook your easy lasagne in the preheated oven for 30–40 minutes.

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