

## Lasagne



**Time:** 210 min.

**Difficulty:** Easy

### Ingredients (2 people)

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- Strained Tomatoes 24.7oz 3.5 oz
- EVO oil to taste
- Fresh egg pasta 6.3 oz
- Grated Parmigiano Reggiano 1.7 oz
- Pepper to taste
- Salt to taste

#### • Béchamel sauce

- Butter 0.8
- Flour 0.8
- Milk 250 ml
- Nutmeg to taste
- Salt to taste

#### • Ragout

- Bay leaf 1
- Beef broth 3.5 oz
- Carrots 0.7 oz
- Celery 0.7 oz
- Garlic 1 clove
- Minced beef 2.8 oz
- Onion 0.7 oz
- Thyme 1 sprig

**For this recipe we used:**



## Preparation

1. For the ragù, start by finely chopping celery, carrot and onion, then brown them in a pan with some extra virgin oil and garlic.
2. When golden add the minced meat and brown.
3. Add salt, pepper, bay leaf, thyme and the wine; simmer and reduce.
4. Now add the beef broth and the **tomato**; simmer on a low flame for 2 and a half hours.
5. Then prepare the béchamel sauce by heating the milk in a pan and melting the butter in another while stirring in the flour, on a low flame.
6. Bring the milk in the pan to the boil, pour into the pan with the butter and flour, then whisk briskly while adding the salt, pepper and nutmeg.
7. Assemble the lasagne in a tray, alternating layers of ragù, béchamel sauce, pasta sheets and grated Parmigiano; repeat four times.
8. Bake in the oven for 25 minutes at 180°.