



MASSINGBERD - MUNDY

Lincoln Red

B E E F

Damien's Classic 'from-scratch' Lasagne

This Sunday staple is perfect for a cosy weekend dinner, or a special get together. The extra time spent making the sauces from scratch pays off with a rich, flavourful final dish.

Ingredients: (serves four)

- 1 large onion, finely diced
- 3 cloves garlic, minced
- 1 tbsp olive oil
- 400g beef mince
- 2 cans of chopped tomatoes
- 1 tbsp dried basil
- 1 tbsp dried oregano
- Salt + pepper
- 30g plain flour
- 30g butter
- 300ml milk
- 200g grated mature cheddar
- 150g mozzarella, sliced
- Fresh basil, to serve

To make:

- Sweat the onions and garlic in 1tbsp on oil in a large pan. Once soft and golden in colour, add your mince, and fry off until brown.
- Add two cans of chopped tomatoes (blended for a smoother finish), and add 1tbsp basil, 1 tbsp oregano, and salt and pepper to taste. Cook on low for 1 hour.
- Meanwhile, make the white sauce. Melt 30g of butter in a saucepan, take off the heat and add 30g of plain flour. Mix thoroughly until well combined, about 30 seconds, to cook out the flour. Slowly add in 300ml of milk, a splash at a time, letting it fully incorporate before you add the next splash – this should stop it from getting lumpy. Once all the milk has been added, and the sauce is smooth, add salt and pepper to taste. If your sauce is a little too thick for your liking, add a splash more milk.
- To assemble, start with two ladlesful of your red sauce in a large square baking dish, and then add a layer of lasagne sheets. Add one ladle of your white sauce on top, then two more spoons of your red, and a handful of grated cheddar. Top with lasagne sheets and repeat until all your sauce is used – you should finish with white sauce on the final layer. Top with grated cheddar and sliced mozzarella if desired, and bake in a 180-degree oven for 40-45 minutes, or until the pasta is cooked through and the sauce is golden and bubbling.
- Let stand for ten minutes before cutting, and serve with topped with fresh basil, a side salad, and chunky chips.

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