

DAMIEN'S
CLASSIC

'from scratch'

- LASAGNE -



MASSINGBERD - MUNDY

Lincoln Red

BEEF





INGREDIENTS

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

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.

TO MAKE:

- 1.** Sweat your onions and garlic in a large pan, then add the mince. Once brown, add the tomatoes, herbs, salt + pepper, and simmer for one hour.
- 2.** To make the white sauce, make a roux from the butter and flour. Slowly incorporate the milk, and season.
- 3.** To assemble, alternate layers of your red and white sauce with the grated cheddar and lasagne sheets. Finish with more white sauce, cheddar, and sliced mozzarella. Let stand for 6 hours before cooking.
- 4.** Bake at 180°C for 45 minutes until gold and bubbling.
- 5.** Let stand for ten minutes before cutting, and serve topped with fresh basil, a side salad, and chunky chips.

FOR THE FULL RECIPE, AND OTHER TASTY LINCOLN RED BEEF CREATIONS,

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