

LASAGNES BOLOGNESE

New recipe



Preparation : 35 min - **Resting :** - - **Cooking :** 1 hr - **Equipment :** -

Ingredients : 6-8

- 1 tbsp olive oil - 12 sheets lasagne - 70 g gruyère or other hard cheese, grated - 600 ml béchamel sauce (see recipe) - 125 g Parmesan, grated - SAUCEBOLOGNAISE: - 600 g minced beef - 3 onions, halved - 2 carrots (200g) - 2 garlic cloves - 1 stick celery - 70 ml olive oil - 800 g passata or chopped tomatoes - 100 ml red wine - 2 bay leaves - 1 tsp of dried thyme - salt, pepper

BOLOGNESE SAUCE

1. Fit the metal bowl. Add the onions, garlic, carrots, and the celery cutted into pieces; run the EXPERT programme 20 seconds/speed 13 (without heating).
2. Scrape down the wall of the bowl if necessary. Add the beef and olive oil; run the EXPERT programme, 5 minutes/speed 3/120 °C.
3. Add the remaining ingredients and run the SIMMER programme. If necessary, continue cooking until meat is tender and sauce thickened. Set aside.

LASAGNE

1. Preheat the oven to 200 °C (190 °C fan, gas mark 5/6). Prepare the béchamel sauce.
2. Brush a gratin dish with the olive oil, pour in a thin layer of béchamel, arrange the lasagne sheets on top and cover with bolognese sauce. Continue, alternating with the béchamel, lasagne sheets, and bolognese sauce until all the ingredients have been used; end with a layer of béchamel.

3. Sprinkle with grated gruyere and Parmesan. Bake the lasagne for 25 minutes.

Chef's tip :

You can mince your meat using the food processing bowl and FOOD PROCESSOR programme.

Cook Expert ■

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