



GRANNY TAYLOR'S LASAGNE



MINUTES
TO PREPARE
10



TIME TO
COOK
1 hour 15



SERVES
UP
5

INGREDIENTS

For the mince:

1 kg mince
1 tablespoon rapeseed oil
1 onion
200g mushrooms
1 celery stalk
3 garlic
1 tablespoon paprika
200ml red wine
400g tin of chopped tomatoes
2 tablespoons tomato paste
1 tablespoon soy
1 tablespoon Worcestershire sauce
2 teaspoons mixed herbs (oregano, rosemary)
2 bay leaves
1 heaped teaspoon vegetable bouillon

For the cheese sauce:

1 tablespoon butter
1 tablespoon flour
600ml milk
100g cheddar cheese, grated
1 teaspoon vegetable bouillon

To assemble:

Lasagne sheets

For the topping:

50g cheddar cheese, grated

LET'S GET COOKING

- 1 Place the rapeseed oil in a large saucepan or casserole dish over a high heat. Add the mince and fry for 5 minutes until it starts to go brown. Turn down the heat to medium and add the onions, celery, mushrooms, garlic and paprika. Stir for a further 10 minutes or until the vegetables have softened.
- 2 Turn up the heat again and add the wine. Let it reduce for 3 minutes (while the alcohol and steam burn off). Stir in the chopped tomatoes, tomato puree, soy sauce, Worcestershire sauce, mixed herbs, bay leaves and vegetable bouillon. Bring to the boil and turn down to a simmer. Pop a lid on and cook over a low heat for 30 minutes.

Meanwhile, preheat your oven to 180/350/gas 4 and make the cheese sauce.
- 3 Melt the butter in a large saucepan. When it's melted, take it off the heat and add the flour. Beat in well with a non-electrical hand whisk (or wooden spoon) until you have a paste.
- 4 Place it back on the heat and stir for 1 minute while the flour cooks. Slowly add the milk, tablespoon by tablespoon, beating well with the whisk between each addition.
- 5 Once you have a thick, smooth, liquid you can start to pour in the milk in a thin stream, whisking all the time. When all the milk has been used up, whisk again and bring to the boil to allow it to thicken. Add the grated cheese and vegetable bouillon and stir. Set to one side.
- 6 Once you have a thick, smooth, liquid you can start to pour in the milk in a thin stream, whisking all the time. When all the milk has been used up, whisk again and bring to the boil to allow it to thicken. Add the grated cheese and vegetable bouillon and stir. Set to one side.
- 7 Once the mince is ready, it is time to assemble the lasagne. Spread a thin layer of hot mince over the base of the ovenproof dish. Then place the lasagne sheets over, being careful not to overlap them. If you have gaps, break some up to fill in the missing pieces like a jigsaw.
- 8 Next spread over a thin layer of cheese sauce, followed by another layer of mince. Repeat with a second layer of lasagne, cheese sauce and mince.
- 9 Finish with a final layer of lasagne and cheese sauce. Sprinkle over the additional cheese and bake in the oven for 30 minutes, or until the top is golden, the sauce is bubbling and the lasagne sheets are cooked.

If you feel the top is burning, cover the lasagne in tin foil and pop it back in the oven until the lasagne sheets and sauce are cooked through. Serve with greens and a lovely salad.

"Lasagne is a meal which needs time set aside for. And once you've freed up that time, it is one of the most beautiful meals to make and enjoy with family or friends"