

Lasagne

Ingredients

150g minced beef	100g cheese
$\frac{1}{2}$ cup tinned tomato	Salt and pepper
1 tsp. oregano	1 heaped tbsp. plain flour
$\frac{1}{2}$ onion	300 ml milk and water
2 cloves garlic	Piece of butter
1 tbsp. tomato puree	
2 pasta sheets	

Method

1. Oven Gas 5/ Electric 180°C
2. Chop onion and garlic finely.
3. Fry onion and garlic for 2 minutes.
4. Fry the mince until its starts to brown.
5. Add the oregano, salt and pepper tomato puree, tinned tomatoes and 50ml water.
6. Simmer for 5 minutes.
7. Grate the cheese and split into two piles.
8. Melt the butter in the saucepan.
9. Add the flour and stir to form a roux (white sauce), cook for a few minutes.
10. Gradually whisk in the milk and water, a little at a time. Cook for 3-4 minutes to a thickened and smooth sauce.
11. Assemble lasagne starting with the mince mixture, then one pasta sheet then white sauce. Repeat this.
12. Sprinkle over the top.
13. Bake in oven for 35-minutes.