

Ingredients

1 medium sized onion
500g minced beef
150g concentrated tomato puree (or 75g double concentrated)
salt and pepper
1sp dried oregano and basil
1 meat stock cube
150ml water
3sp/40g butter
4sp/40g flour
600ml milk
1/2 sp nutmeg
150g grated cheese
100ml cream
250g lasagne pasta sheets

Method

Finely chop onion and fry in oil, then add mince and fry until not red. Add salt, pepper, orgeno and basil, then add tomato puree, and stock dissolved in water. Leave for 10 mins at low temp to quietly fry. Meanwhile, add flour and butter to a pan and warm, gradually adding milk. Ensure smooth. Add nutmeg, salt, 100g of the cheese, and the cream. Then simmer for a couple of minutes, stirring to avoid burning bottom. Grease bottom of casserole dish. Then add pasta sheets, meat, sauce, at least 3 layers deep, ensuring that each pasta layer is properly covered. Sprinkle remaining 50g of cheese on top, Then bake for 35mins at 200c.