

Classic Lasagna with Minced Beef

*Recipe from:
Baking – Roasting – Moisture Plus
Cookbook*

*Serves:
4 persons*

Ingredients:

10-12 sheets of lasagna, not precooked

Meat sauce

50g smoked streaky bacon, finely diced

150g onions, finely chopped

375g minced beef

Salt and black pepper

1 tsp thyme

1 tsp oregano

1 tsp basil

500g skinned tomatoes

3 tbsp tomato puree

125ml stock

Mushroom sauce

20g butter

150g fresh mushrooms, sliced

2 tbsp flour

250ml double cream

250ml milk

Salt

Nutmeg

2 tbsp parsley, chopped

Topping

200g grated Cheddar cheese

Method:

To make meat sauce:

1. Gently fry bacon with 2/3 of onion. Add minced beef and fry until brown all over, turning frequently.
2. Season with salt, pepper and herbs.
3. Chop the tomatoes coarsely and stir into the meat together with the tomato puree and stock.
4. Simmer for about 5 minutes.

To make mushroom sauce:

1. Melt butter in a pan on the hob and fry the rest of the onion until golden.
2. Add the sliced mushrooms.
3. Sprinkle in the flour a little at a time, stirring constantly.
4. Stir in the cream and milk gradually to make a smooth sauce, season and cook for about 5 minutes. Add parsley.



Classic Lasagna with Minced Beef

*Recipe from:
Baking – Roasting – Moisture Plus
Cookbook*

*Serves:
4 persons*

Method:

To prepare lasagna:

1. Layer the sheets of lasagna and the sauce in a greased oven-proof dish
2. (20cm x 35cm) as follows:
 1. 1/3 of tomato and minced beef mixture
 2. 5 to 6 sheets of lasagna
 3. 1/3 of tomato and minced beef mixture
 4. Half the mushroom sauce
 5. 5 to 6 sheets of lasagna
 6. the rest of the tomato and minced beef mixture
 7. the remaining mushroom sauce
3. Preheat oven at 170°C using convectional heat function.
4. Sprinkle with grated cheese then bake in the oven (uncovered) for an hour.

Cooking Tips:

Using the Miele Oven, you can select automatic programmes to help achieve perfect cooking, baking or roasting results. There is no need to programme the mode or temperature and duration. In addition, the degree of browning level and sheets of lasagna used, can be individually defined. You can now enjoy perfectly cooked lasagna with ease.

