

# EAST NORTH EAST BAKE-OFF

## LASAGNE, GARLIC BREAD AND SALAD



### INGREDIENTS

#### Bolognese sauce

500g of beef & pork mince,  
mushrooms,  
large jar of passata,  
lasagne sheets,  
5 cloves of garlic,  
handful of basil

#### Bechamel sauce

100g butter,  
100g flour and milk  
Mozzarella, garlic bread and salad



## METHOD

Step 1. Finely chop the basil and mushrooms



Step 2. Brown the mince and drain any excess fat.



Step 3. Chop the onions into small chunks and finely grate the garlic. Add to the mince and fry for 5mins



Step 4. Add the mushrooms and basil



Step 5. Add the jar of passata and stir well



Step 6. Put on a lid and leave to simmer for 30mins



Step 7. To make the bechamel - melt the butter in a pan.



Step 8. Add the flour and stir until combined.



Step 9. Gradually add the milk, stirring at each stage. You want it thin enough to coat the back of a spoon.



Step 10. Add salt and pepper.



Step 11. Layer the lasagne by spooning the mince



Step 12. Add lasagne sheets



Step 13. Add a layer of the bechamel. Repeat the process



Step 14. Shred pieces of mozzarella and place on a baking tray. Cook at 180 degrees for 40mins



Step 15. Serve with salad and garlic bread

