

Lasagna Bolognese

Rich meat tomato sauce, layered between egg pasta- gratinated with mozzarella cheese

Lunch 9



10 Serving

Lasagna Bolognese				For The Bolognaise
Bolognese				Saute the Onions and Garlic in Olive Oil, add the Ground Beef and Brown, add the Tomato paste and continue to cook whilst stirring for 4 minutes.-add the peeled blended plum tomatoes--and bring to the Boil,-simmer for 20 minutes--add the Chopped Thyme and Oregano and Season with salt and ground black pepper -let cool to room temperature.
1	lb	Ground Beef		
200	mil	Olive Oil		
1	ea	Onions	Finely Diced	
4	clvs	Garlic	Crushed	
2	tbsp	Tomato Paste		
0.5	can	Peeled Plum Tomatoes	Blended	
0.5	tesp	Oregano		
0.5	tesp	Thyme		Mozarella Bechamel
1	tbsp	Salt		
1	tesp	Ground Black Pepper		Assembly
Bechamel				Butter the inside of a 2" Hotel Pan --Make the Lasagna in Layers
1	lit	Bechamel	See Base Recipes	Bolognaise
12	oz	Parmesan	Grated	Mozzarella Bechamel
Lasagna				Lasagna Sheets
15	ea	Lasagna Sheets	Blanched	Bolognaise
12	oz	Breadcrumbs		Mozzarella Bechamel
6	oz	Grated Parmesan		Lasagna Sheets
200	mil	Clarified Butter		Bolognaise
Garnish				Mozzarella Bechamel
400	mil	Bolognaise Sauce	See Base Recipes	Lasagna Sheets
10	ea	Thyme	Sprigs	Mozzarella Bechamel
				, Grated Parmesan Clarified Butter Mixed

Place the Lasagna in a pre-heated oven approx 300f for approx 20 minutes once the Top is browned Remove and Cut into 4" square pieces-Serve on the Provencal sauce and Garnish with the Mozzarella Bechamel and thyme sprig.