

# Lasagna Bolognaise



NONNA MIMMA'S RECIPES

## Ingredients for 6 people

- 500 gr of lasagna sheets. There is no need to pre-cook them.
- Parmesan, a lot !!

## For the bolognaise sauce

- 300 g of minced beef
- 1.5 kg of tomato purée
- 1 stick of celery
- 1 carrot
- 1 onion
- 1/2 glass of white wine
- Salt
- 3 tbs of extra virgin olive oil

Finely chop the celery, carrot and onion.

Gently cook them in the olive oil until soft. Add the minced beef and cook. Deglaze with the white wine. Then add the tomato purée, salt and leave to cook on a low heat for about an hour and a half, stirring from time to time and be careful that it doesn't stick to the bottom of the pan.

## For the bechamel sauce

- 75 g butter
- 75 g flour
- 1 litre of milk
- A pinch of salt

Melt the butter, preferably over a bain-marie, add the flour and then add the milk little by little, carefully so as not to create lumps. Pour this mixture into a saucepan and bring to the boil, stirring constantly. Once it has boiled remove from heat.

Now mix together the sauce and the bechamel sauce. In a large, oven proof dish, put one layer of sauce, sprinkle with grated parmesan and top with a layer of lasagna sheets. Continue this layering, not forgetting to sprinkle each layer with grated parmesan. Finish with a layer of sauce and parmesan. Cook in a pre-heated oven at 200°C for 30/40 minutes.

