

Lasagne

Ingredients

- 125g beef mince (or meat substitute)
- 1 small onion
- ½ a tin of chopped tomatoes
- 1 small carton of crème fraiche
- 50g cheddar cheese (or other hard cheese)
- 1 clove of garlic
- ½ a stock cube
- 1 tablespoon of tomato puree
- 2 lasagne pasta sheets
- Foil lasagne tray

Method

- Chop the onion and garlic
- Heat the oil in a wok (or frying pan) and when hot add the onion
- Cook on a moderate heat until soft
- Turn down the heat, add the garlic and cook for a minute
- Add the meat and cook until brown
- Crumble in the stock cube and add the tinned tomatoes
- Leave to cook on a low heat for about 10 minutes

Now:

- Grate the cheese
- In a small mixing bowl, combine the cheese and crème fraiche (using a tablespoon)
- Using a ladle, cover the base of the lasagne tray with your meat mixture (ragu)
- Cover this with a lasagne sheet
- Then add a second layer of ragu
- Cover this layer with the second lasagne sheet
- Spoon the crème fraiche and cheese mixture to cover the top (second) lasagne sheet

Be careful not to overfill each layer, as you will need to fit the lid to safely transport your lasagne home.

Cook on a lined baking tray at 180c / gas mark 4 for 25-30 minutes.

Equipment

- Wok or frying pan
- Heatproof stirrer
- Chopping board
- Sharp knife
- Box grater
- Measuring spoons
- Small mixing bowl
- Table spoon
- Ladle

Note

Before cooking you should always:

- Tie back long hair
- Put on an apron
- Wash your hands
- Have all your ingredients to hand
- Get out ALL the equipment you'll require

