

Spezialitads dal Grischun



LASAGNE AU FOUR

A fine, filling meal which your guests will love

Ingredients

(for 4 people)

200 g lasagne

For the meat sauce

1 to 2 tablespoons oil
100 g diced bacon
200 g chopped beef
1 onion, 1 - 2 cloves of garlic, 1 carrot, 1/4
celery, ¼ leek, 2 tomatoes
1 dl red wine, 1 dl stock
Salt, pepper and oregano
150 g sliced raw ham

For the cheese sauce

30 g butter
1 - 2 tablespoons flour
2 dl milk
Salt, pepper and nutmeg
1 dl cream
50 g grated cheese

Method

(Preparation time: 30 minutes, recipe takes approx.
30 minutes)

Preparing the meat sauce

- Heat the oil, steam the onions and garlic for a short while and then steam the finely diced vegetables with them. Season the beef with salt, pepper and oregano and, after a few minutes, add it to the mixture and sear for a short while. Next, add the red wine and pour in the stock. Allow to simmer until the sauce assumes a semiliquid consistency.

Preparing the cheese sauce

- Gently warm the butter and fry the flour. Pour in milk and cream and bring to the boil, then season with salt and pepper. Stir in the cheese and thicken to make a semiliquid sauce, then keep warm.

Preparing the lasagne

- Cook the lasagne until al dente, then arrange in layers in a pre-heated gratin dish with the meat sauce, the raw ham and the diced bacon. Pour the cheese sauce over the dish and scatter with grated cheese. Place a few knobs of butter on top and bake in a pre-heated oven for approx. 15 to 20 minutes until golden brown.

