



Comfort food: lasagne with lots of cheese



Ingredients

- 3 tablespoons of olive oil
- 500 gram minced beef
- 150 grams of chopped onion
- 2 cloves of garlic
- 2 tablespoons of tomato puree
- 250 ml of red wine
- 400 grams of diced tomatoes
- 1 tablespoons of oregano
- 50 grams of butter
- 3 tablespoons of flour
- 500 ml of milk
- 250 ml of cream
- salt and pepper, as needed
- 200 gram lasagne sheets
- 1 Henri Willig Cow Gold mature cow's cheese

Preparation

A delicious lasagne full of flavour with a nice amount of cheese!

Preparation:

For the mince sauce:

Heat the oil in a large pan.

Fry the minced meat until loose and stir in the onion, garlic and tomato puree. Let this fry for another minute

Add the red wine, tomatoes and oregano bring to the boil put the heat on low and simmer for 20-30 minutes until the sauce thickens.

For the white sauce:

Melt the butter in another pan. Add the flour and whisk until smooth.

Stir in the milk and cream little by little until the sauce is again smooth.

Season with salt and pepper, bring to the boil, then lower the heat and simmer on low heat for 10 minutes. Stir regularly to prevent burning.

Remove the pan from the heat and cover cover.

Cover the bottom of the baking dish with a layer of lasagne sheets and spread some of the white sauce over this.

Spoon a thin layer of the meat sauce on top and sprinkle with some of the cheese.

Repeat these layers and finish with the rest of the white sauce and cheese.

Place the lasagne in a preheated oven at 200 degrees and bake for about 45 minutes until golden brown.