



Di Maggio's lasagne
serves 4

2 carrots, peeled	3 sprigs rosemary	salt & black pepper
1 large onion, peeled	1 tsp oregano	
4 cloves garlic, peeled	2 tins chopped tomatoes	Bechamel sauce:
50ml vegetable oil	1 tsp nutmeg	100g butter
400g minced beef	300 ml water	100g plain flour
	lasagne sheets	1 litre milk
	1 tube tomato puree	

Roughly chop the onion and carrots and place in a food processor with the garlic cloves and blend. Alternatively, finely chop everything or use a grater.

Heat the oil in a large pan and add the mince, season with salt and black pepper and stir until browned all over. Add the blended vegetables, mix through and gently fry for 5 minutes.

Add the chopped tomatoes and herbs, water and bring to the boil. Reduce the heat to a low simmer and cook for an hour and a half, giving a stir every 10 minutes or so.

Heat your oven to 150C

When almost finished, make the bechamel sauce. Heat the milk in a sauce pan. In a separate pan, melt the butter and add in the flour. Using a wooden spoon, stir the mix – it will make a sandy coloured paste, called a roux. Keep stirring this until it starts to smell a little like buttered toast – this means the flour is cooking out and ready for the milk to be added. Add the hot milk a little at a time, stirring continuously to avoid getting lumps. When all the milk is added it will be quite thin, but keep stirring over the heat and it will start to thicken. Simmer very gently for 10 minutes.

Whilst the bechamel is simmering, add the tomato puree to the mince, stir through and cook this for a further 10 minutes.

Get your lasagne dish out and spoon a layer of bolognaise, then a layer of bechamel sauce. Cover with a layer of lasagne sheets and repeat until all the mix is used up, finishing with a thin layer of bechamel on top of lasagne. Feel free to sprinkle over some grated cheese – anything you have will do – even a mixture.

You can make the lasagne to this stage and cook in the oven later – it actually benefits from resting, helping the lasagne sheets soften and absorb the sauce.

Place the lasagne in the oven and cook for around 50 minutes, until golden brown on top and gently bubbling at the sides. Serve with salad.