

Tania's

Lasagne



Burrum's

Favorites

Ingredients:

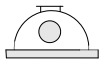
1kg Mince
2 cups Lentils
5 Tin Tomatoes
Pumpkin
Chicken Stock Powder
Lasagne Sheets
Extra butter for greasing tins



1:15min



180°C



10-12

Fry:

1 Onion
2 Carrots
1 Zucchini
1 tbsp Butter

Cheese Sauce:

100g Butter
2 cups Milk
2 cups CheeseTasty
3 tbsp Flour to make rue with butter



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Step 1: Prep fry

Finely chop the onion and garlic, then put them in a saucepan with melted butter over medium heat until soft and fragrant. Add the grated vegetables of your choice - whatever is available - and cook until tender. Set aside.

Step 2: Prep Pumpkin

Slice the pumpkin into manageable pieces. Cook it by microwaving, roasting, or steaming for about nine minutes until soft. Drain any excess moisture and set aside.

Step 3: Prep Lentils

Drain soaked lentils through a strainer. Boil them in a pot of water for about 20min until tender, then drain and set aside.

Step 4: Prep Meat

Place the meat in a large saucepan, cover with water, and boil till cooked. Approx 15-30min. Drain thoroughly and set aside.

Step 5: Make Cheese Sauce

Melt 100g of butter in a saucepan over low heat. Stir in flour and mix until a smooth paste forms. Gradually add two cups of milk, whisking continuously until the sauce thickens into a creamy, smooth consistency. Add cheese and mix till melted through.

Step 6: Construct

In a large mixing bowl, combine four cups of cooked lentils with the boiled meat. Add the vegetables and stir to combine. Then add four tins of chopped tomatoes and two tablespoons of chicken stock, mixing thoroughly to create a rich, hearty filling.

Step 7: Let's make Lasagne

Scoop half a tin of tomatoes into the prepared baking dish. Add two scoops of the stirred meat and vegetable mixture and spread it evenly across the bottom. Cover with a layer of lasagne sheets. Repeat the process by adding more of the meat and vegetable mixture, followed by another layer of lasagne sheets. After a few layers, spread a layer of cooked pumpkin over the lasagne, filling in any gaps with more meat mixture (If needed, add a little water to keep the lasagne moist).

Place another layer of lasagne sheets on top, then spread the remaining meat mixture over the sheets. Add remaining half tin of tomatoes and finish with a generous layer of cheese sauce.

Once assembled, bake the lasagne in a preheated oven at 180degrees for about 40 minutes, until the top is golden and bubbling.