



# BEEF LASAGNA

## Preparation Time

20 minutes

## Cooking Time

60 minutes

## Serves

6

### Dough Ingredients:

300g pasta flour  
3 eggs  
Salt

### Meat Sauce Ingredients:

2 cloves garlic, crushed  
1 onion, finely diced  
1 carrot, peeled, finely diced  
1 stalk celery, finely diced  
500g beef mince  
Fresh rosemary or oregano  
¾ cup stock  
400g tin peeled tomatoes  
2 tbsp tomato paste

### Béchamel:

40g flour  
500ml milk  
40g butter  
Salt and pepper  
½ cup mixture of cheddar / parmesan  
/ mozzarella cheese  
Extra mozzarella cheese, grated

### Preparation:

Make a well with the flour in the middle of the bench and add the eggs. Incorporate the flour a little at a time until the dough comes together.

Turn out onto a bench and knead lightly until smooth. Wrap with cling film then rest for 30 minutes. Cut into fist size balls, flour and roll through pasta maker.

### Meat Sauce:

Cook crushed garlic, onion, carrots and celery in a little olive oil until soft, add meat and cook until it changes colour and starts to brown. Add herbs, stock, tomatoes and tomato paste and simmer for 30 minutes. Remove from heat, season with salt and pepper.

### Béchamel:

Melt butter in a large pot, add flour and cook until lightly golden. Add milk a little at a time stirring to avoid lumps. Season, add cheese and reserve.

### Assemble:

Place a layer of pasta sheets in tray, top with ¼ meat sauce, then béchamel sauce. Repeat twice more. Finish with béchamel. Top with extra grated mozzarella cheese and bake uncovered at 190C for 30 minutes or until golden brown.