

View from the Fridge – Recipes from Brian Donkin

Recipe # 132 – Lasagne

Preparation time: 75 mins – Cooking time: 30 mins

Ingredients

250 gms lasagne sheets
500 gms tomato concasse (see www.leithlinks.co.uk/view for recipe)
500 gms béchamel sauce (see www.leithlinks.co.uk/view for recipe)
500 gms bolognese sauce (see www.leithlinks.co.uk/view for recipe)
1 wine glass grated cheese

Method

1. Boil the lasagna sheets for five minutes in salted water and then cool under running tap
2. In oven proof dish place a ladle full of tomato concasse and place a layer of lasagna on top – then place a ladle full of Bolognese sauce on top – then a further layer of lasagna – then place a ladle full of béchamel sauce on top of this
3. Repeat step two and then top with grated cheese
4. Bake in oven at 180 degrees for 30 mins
5. Serve with salad

Serves 4

