

## Beef Lasagne



## Ingredients

Description	Ptn	10ptn	50ptn	100ptn	200ptn
Lasagne Sheets	15 g	150 g	750 g	1.5 kg	3 kg
Lean Minced Beef	40 g	400 g	2 kg	4 kg	8 kg
Plain Flour	8 g	75 g	375 g	750 g	1.5 kg
Onions	8 g	75 g	375 g	750 g	1.5 kg
Tomato Paste	13 g	133 g	667 g	1.33 kg	2.67 kg
Dried Mixed Herbs	2 g	17 g	83 g	167 g	333 g
Semi Skimmed Milk	57 ml	572 ml	2.86 L	5.72 L	11.43 L
Plain Flour	4 g	38 g	188 g	375 g	750 g
Margarine	3 g	33 g	167 g	333 g	667 g
Reduced Fat Cheese (Cheddar Type)	6 g	57 g	283 g	567 g	1.13 kg
Chopped Tomatoes	38 g	375 g	1.88 kg	3.75 kg	7.5 kg

## Method

Seal with the minced beef in a hot pan.(skim any excess fat)

Add the finely diced onions, herbs, garlic and tomato puree.

Add the chopped tomatoes and simmer for approximately 1 hour..

Heat the water and milk in a double boiler.

Make a roux with the flour and margarine and add to the milk/water, mix well and keep stirring until thickened

Line a greased tin with Lasagne sheets.

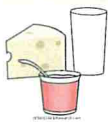
Pour half the bolognaise sauce onto the pasta followed by one third of the white sauce.

Repeat with a second layer of lasagne then bolognaise sauce then white sauce.

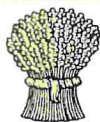
Cover with lasagne and top with remaining white sauce and grated cheese.

Cook in the oven at 230c until golden.

## Assembled Tags



Contains Milk



Contains Wheat