



Lasagne

SOURCE [YOUTUBE.COM](https://www.youtube.com)

- 500g **minced beef**
- 250g **minced veal**
- 250g **minced pork**
 - garlic** minced
 - onion** diced
 - carrot** grated
 - celery** finely diced or grated
- 2 tbsp **tomato puree**
- 1 tbsp **chili flakes**
 - 1 **bay leaf**
- 1 can **of tomatoes** chopped or whole
 - Beef stock**
- 600 ml **of bechamel sauce** flour, butter, milk, nutmeg
- 1 tbsp **Dijon mustard**
 - Parmesan cheese**
 - 1 **bone marrow**
 - Grated mozzarella**
 - Lasagna sheets**

1 Fry the minced meat. Don't overcrowd the pan, fry it in batches so it can get some good browning.

2 Remove the meat from the pan, and fry off the vegetables in the same pan with the fond. Start with the onion and garlic before adding the carrot and celery. Add enough oil so everything cooks down and soft all the way.

3 Add a tablespoon of chili flakes and two tablespoons of tomato puree and cook this for a bit with the vegetables.

4 Add a bay leaf and half a can of tomatoes. If they are whole tomatoes, make sure you crush them well to get rid of chunks of tomato.

5 Add the meat back to the pan and add beef stock until everything is covered. Reduce it by slowly cooking everything on low heat for an hour.

6 In the meantime, make the bechamel sauce with enough nutmeg. Add 1 tablespoon of Dijon mustard and parmesan cheese when it's done, then set aside.

7 After cooking for an hour, add the bone marrow and 2 tablespoons of single cream to the red sauce. Remove the bay leaf and let the sauce cool down a bit.

8 Layer the lasagna: ragout, lasagna sheets, bechamel, grated mozzarella, repeat. Bake in the oven at 180 degrees for 30-40 minutes.