

Lasagne Bolognese

These are the assembly instructions from the *Marshall Cavendish Handbook of Good Cooking*. Most of the work goes into the preparation of the Bolognese Sauce (qv) before you get to this assembly stage and final baking.

Planning

serves:	4
prep time:	15 mins
cooking time:	30 mins

Ingredients

1 qty Bolognese Sauce
¾ pt Béchamel Sauce
8 oz lasagne sheets
8 oz mozzarella cheese,
sliced
3 oz fresh parmesan
cheese, grated

Method

Heat the oven to 200°C (400°F, gas mark 6).

Choose a suitable dish for the lasagne: you will want four layers of pasta sheets sandwiching two layers of Bolognese sauce and two layers of béchamel sauce. Grease the dish with butter and set aside.

Cook the pasta sheets in boiling salted water until tender, then drain them on clean damp cloths (e.g. tea towels).

Line the base of your chosen dish with pasta so that it comes slightly up the sides. Trim the sheets with kitchen scissors to fit if necessary. Cover the pasta with half the Bolognese sauce. Put half the mozzarella slices over the sauce and cover that with another layer of pasta. Now add half the béchamel sauce and sprinkle one third of the grated parmesan on top of that. Now build up another pasta, Bolognese sauce and mozzarella layer, then cover the cheese with the last remaining pasta. Pour the remaining béchamel sauce over the top layer of pasta and sprinkle the remaining two thirds parmesan on top of that.

Bake in the centre of the oven for about 20-30 minutes until golden and bubbling.

Serve with a salad of the most interesting leaves you can find.