Beef lasagne

Cuisine: **Italian**
Food category: **Beef**

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Company: **Retigo**

Program steps

Preheating: 220 °C

| 1 | Hot air | ⊢⊣ 100 % | Termination by time | 00:08 hh:mm | 190 °C | 100 % | ✕ |

| 2 | Take out the meat and put the GN container with lasagne in |

| | Hot air | ⊢⊣ 100 % | Termination by time | 00:55 hh:mm | 155 °C | 100 % | ✕ |

Ingredients – number of portions – 6

Name	Value	Unit
ground beef	600	g
mozzarella	300	g
fresh lasagna pasta	600	g
parmesan cheese	150	g
olive oil	30	ml
garlic cloves, finely chopped	3	pcs
rosemary sprig	1	pcs
can of crushed tomatoes	1200	g
milk 3.5%	1	l
nutmeg	1	g
onion	1	pcs
butter soft	80	g
plain wheat flour	80	g
salt	5	g
freshly ground black pepper, ground	1	g
parsley	1	g

Nutrition and allergens

Allergens: 1, 3, 7
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, B6, C, Cholin, D, E, K, Kyselina listová

Directions

Place the minced meat on a GN container and roast in the Combi oven. Heat a pan, add olive oil, slowly fry the garlic (peeled and sliced) until lightly coloured, then add the rosemary, bay leaves and tomatoes. Cook slowly for about 30 minutes with a lid on. Add your minced meat and season well, Simmer for another 20 minutes, stirring every now and then. Remove the rosemary and bay leave.

In another pan put the milk, parsley, nutmeg, onion and black pepper and bring gently to the boil. In another pan melt the butter add the flour, mix well, then strain the milk and add it a ladleful at a time, stirring it in well until you have a thick smooth white sauce (bechamel). Bring it to the boil and simmer for 15 minutes. Take off the heat and add the greated parmesan and season well. Cover the bottom of GN container with pasta sheets, to with meat ragú, then some white sauce and sprinkling of parmesan and reapeat the layers until you have run out of meat. Keep back enough white sauce for a final layer, tear over the mozzarella and drizzle with olive oil. Put it in the oven and bake.

Nutritional value of one portion	Value
Energy	901.7 kJ
Carbohydrate	71.7 g
Fat	46.3 g
Protein	47.8 g
Water	0 g

Recommended accessories

Enameled GN container