

Bolognese lasagna

Cuisine: **Italian**
Food category: **Minced meat**




Author: **Vlastimil Jaša**


Company: **Retigo**





Program steps


1


 Combination


 75 %

 Termination by time

 00:55 hh:mm

 155 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
ground meat mix	1200	g
can of crushed tomatoes	1200	g
dry white wine	300	g
pancetta	300	g
carrot	300	g
celery sticks	300	g
onion	300	g
garlic	80	g
basil	2	g
oregano	2	g
olive oil	120	g
parmesan cheese	350	g
salt	2	g
fresh lasagna pasta	2200	g
freshly ground black pepper, ground	0.5	g

Nutrition and allergens	
Allergens: 1, 3, 7, 9	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, B6, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	1362.2 kJ
Carbohydrate	131.4 g
Fat	62.2 g
Protein	66.5 g
Water	0 g

Directions

For bolognese lasagna we need ragout, lasagna and béchamel. First, we will prepare the Bolognese ragout.

- Bolognese ragout:
1. Fry the onion in olive oil, add chopped carrots, stalked celery and, after a while, pancetta.
 2. Then add minced meat (950 g of beef and 250 g of pork), salt, pepper, and fry.
 3. Pour in the wine and let it boil. Then mix in the puree, fry, add tomatoes, water, cover and let it bubble slightly. After an hour, add water and simmer for another hour (30 minutes covered, 30 minutes uncovered). Then add milk and cook for 10 minutes.

- Bechamel:
1. Fry the flour in butter, cover the roux with milk, salt and season with nutmeg.

- Folding:
- Spread a layer of ragout in a bowl. Arrange the lasagna on top of the ragout, spread it with béchamel, add another layer of ragout, sprinkle with parmesan cheese and again layer lasagna, béchamel, ragout, parmesan cheese - repeat several times until the ingredients are used up. The last layer is béchamel, ragout and parmesan on top.

Recommended accessories



Enameled GN
container