

Bolognese lasagna

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




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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