



Lasagna with meat sauce

Ingredients

300 gr. lasagne 400 gr. meat sauce of mixed meats * Bechamel sauce for 4 people 6 tablespoons grated Parmesan cheese To prepare the meat sauce: 250 g of ground beef 250 g of minced pork 1 onion 1 carrot 1 celery 60 g of tomato paste 300 g CIRIO Passata Verace 1 glass of red wine 1 bunch of parsley 2 cloves of garlic Extra virgin olive oil Salt and pepper

Preparation

1. Prepare meat sauce and the bechamel (or one set up)
2. Put on the bottom of a bakingdish a ladle of bechamel sauce and two tablespoons of meat sauce.
3. Mix them together with a woodenspoon and then you make a first layer of lasagne.
4. Cover with a ladle of bechamel and twoladles of meatsauce.
5. After mixed together distribute so well to cover the entiresurface of the lasagne including edges.
6. Then powder with grated Parmesan cheese.
7. Repeat this process until you run out of lasagne available.
8. Ends with the last layer of bechamel sauce and powder and two tablespoons of grated Parmesan cheese so that when cooked lasagna are golden.
9. Put the bakingdish in ovenat 200 degrees and cook for 30 minutes.
10. When cooked extract the bakingdish from the oven.
11. Leave to rest for about ten minutes.

