



Comfort food: lasagne with lots of cheese



Ingredients

- 1 Henri Willig mature biscuit cheese
- 3 tbsp olive oil
- 500 gr minced beef
- 150 gr chopped onion
- 2 cloves of garlic
- 2 tbsp tomato puree
- 250 ml of red wine
- 400 gr diced tomatoes
- 1 tbsp oregano
- 50 gr butter
- 3 tbsp flour
- 500 ml of milk
- 250 ml of cream
- salt and pepper, to taste
- 200 gr lasagne sheets

Dive into the world of comfort food with this simple but delicious lasagne recipe. Perfect for anyone who wants to make their own lasagne, this version is packed with creamy cheese and rich flavours. Be surprised by the deep flavours of this comfort food recipe, in which cheese lasagne plays a starring role.

Preparation

- 1: Heat the oil in a large pan.
- 2: Fry the minced meat until loose and stir in the onion, garlic and tomato puree. Let this fry for another minute
- 3: Add the red wine, tomatoes and oregano bring to the boil put the heat on low and simmer for 20-30 minutes until the sauce thickens.
- 4: For the white sauce: melt the butter in another pan. Add the flour and whisk until smooth.
- 5: Stir in the milk and cream little by little until the sauce is once again smooth.
- 6: Season with salt and pepper, bring to the boil, then lower the heat and simmer on low heat for 10 minutes. Stir it regularly to prevent burning. Remove the pan from the heat and cover.
- 7: Cover the bottom of the baking dish with a layer of lasagne sheets and spread some of the white sauce over this. Spoon a thin layer of the meat sauce on top and sprinkle with some of the cheese. Repeat these layers and finish with the rest of the white sauce and cheese.
- 8: Place the lasagne in a preheated oven at 200 degrees and bake for about 45 minutes until golden brown.

How do I prevent my lasagne from becoming watery?

A watery lasagne is often due to too wet sauce or undrained ingredients (such as spinach or ricotta). Make sure your sauce is well-cooked and not too thin. Drain ingredients with a lot of moisture, such as vegetables or ricotta, well first or fry them briefly. It also helps to let the lasagne rest for 10-15 minutes after baking before you cut it-so the layers can set properly and the dish stays firm.