



Beef Lasagne

Looks Like



Ingredients

Ingredient	Quantity	Unit
Fresh Beef Mince (Lean)	530.00	g
Brakes Red Lentils	120.00	g
Brakes Mixed Herbs	10.00	g
Brakes Chopped Tomatoes in Tomato Juice	520.00	g
Granulated Sugar	2.00	g
Caterers Pride Tomato Paste 1x800g	10.00	g
Brakes Plain Flour	100.00	g
Kerrymaid Premium Baking Packet 40x250g	100.00	g
Brakes Mat White Ched 70082 Min4.75kg	125.00	g
2 LITRES SEMI-SKIM (2LTR BOTTLE)	750.00	ml
ONIONS SPANISH	100.00	g
Cooks Garlic Puree 1x1.2kg	10.00	g
Brakes Mixed Herbs	3.00	g
CARROTS	100.00	g
CELERY	0.20	g
Valdigrano Lasagne 12x500g	225.00	g

Preparation Notes

Description - Traditional beef lasagne with added vegetables and lentils for extra goodness

Method:

1. Cook the lentils and drain.
2. Fry the meat, crushed garlic and onion and herbs until the meat has browned.
3. Add the chopped vegetables and cook for a further five minutes until they have softened.
4. Mix in some flour to make a sticky mixture.
5. Add the tomatoes, puree and sugar and stir together thoroughly.
6. Simmer for approximately 40 mins, then add the lentils. Stir frequently, check the sauce is reducing and thickening. While this is simmering make the bechamel sauce.
7. Layer the mixture, lasagne and bechamel sauce in serving tins. Repeat layers.
8. Sprinkle the top with the grated cheese. Cook Gas 6, 200°C for 45 minutes until golden and crisp.

Allergen Info

CEREAL GLUTEN	Y
CRUSTACEA	N
FISH	N
MOLLUSCS	N
PEANUTS	N
SESAME SEEDS	N
SOYBEAN	MC
TREE NUTS	N
CELERY / CELERIAC	Y
EGGS	MC
MILK	Y
MUSTARD	MC
LUPIN	N
ADDED SULPHUR DIOXIDE	N
WHEAT	Y
BARLEY	N
RYE	N
SPELT	N
KAMUT	N
OATS	N

Y : YES
N : NO
M/C : MAY CONTAIN
U : UNCLASSIFIED (BY MANUFACTURER/PROVIDER)