

BOLOGNESE



INGREDIENTS

- 1kg mince
- 2 finely chopped onions
- 2 finely chopped sticks of celery
- 2 cloves of crushed garlic
- 2 oxo beef stock cubes
- 2 bay leaves
- 2 x 400g tins of chopped tomatoes
- 200ml red wine (optional)
- 2 tablespoons of olive oil
- Sea salt and pepper to taste
- A large handful of fresh basil leaves torn into small bits

DIRECTIONS

- 01 Heat the olive oil in a very large saucepan. Add the chopped onions and cook for 8-10 mins on a medium to high heat stirring occasionally. After 5 mins add the chopped celery and crushed garlic.
- 02 Add the mince and stir occasionally until browned all over, you may need to turn up the heat a little.
- 03 Once all the mince is browned, add salt, pepper and stock cubes to 200 ml of boiling water and add to the mince.
- 04 Add the bay leaves, tinned tomatoes, red wine (if using) and torn basil leaves.
- 05 Stir and bring to the boil. Once boiling simmer on a low heat for 2-3 hours, I use the simmering oven of the Aga for this.

WHITE SAUCE



INGREDIENTS

- 150g butter
- 150g plain flour
- large pinch of sea salt
- large pinch of ground black pepper
- 1000ml milk
- 100g grated cheddar cheese

DIRECTIONS

- 01 Melt the butter in a medium-sized saucepan over a gentle heat.
- 02 Once melted add in the plain flour and whisk together. Add the salt and pepper and cook on a gentle heat for approximately 1 minute.
- 03 Slowly add the milk about 200ml at a time and keep stirring with your hand whisk until smooth. Add some more milk and keep repeating until it's all used up. Lastly, add the grated cheese. You might need to turn the heat down so keep an eye on it!

*White sauce freezes really well so if you have left over pop it in the freezer for another time!

LASAGNE



INGREDIENTS

- 125g mozzarella chopped into small pieces
- 10 lasagne sheets
- 130g grated cheddar cheese

You will need a large dish approx. 30 x 22cm.

DIRECTIONS

- 01 Place 3 lasagne sheets on the bottom of the dish, they can overlap. Spoon some of the bolognese sauce over the pasta so it's evenly spread out. You want this layer to be about 1-2 cm deep.
- 02 Add another layer of pasta over the bolognese sauce. Sprinkle half the chopped mozzarella over the pasta and spoon some of the white sauce over the top. Evenly spread it out, then another layer of bolognese sauce.
- 03 Place another layer of the pasta over the top covering as much as possible. You can break the sheets to fill in any gaps!
- 04 Sprinkle over one last layer of mozzarella followed by an even layer of white sauce.
- 05 Finish with the grated cheddar and place in a hot oven 180c for about 40 minutes.

You can freeze it at this point to cook later.

*I also always double this to and make one for the freezer! If I double I only use one extra stock cube in the bolognese sauce so use 3 not 4!