

# *Bolognese lasagna*

## *Ingredients*

For 6 people:

### *Pour la sauce bolognaise*

1 oignon  
400 g de viande de bœuf hachée  
500 mL de coulis de tomates  
Sel, poivre, herbes de Provence  
Huile d'olive

### *Pour la sauce béchamel*

1 cuillère à soupe bombée de margarine  
1 cuillère à soupe bombée de farine  
1/2 L de lait  
sel, poivre, noix de muscade

### *For assembly*

1/2 Lasagnes package  
200 g grated Gruyère

## *Preparation*

### *For Bolognese sauce*

Brown the onion in olive oil over medium heat.  
Add the meat, cook it, crumbling it.  
Salt, pepper, sprinkle with Provence herbs.  
Add the tomato coulis.  
Cook covered (otherwise the tomato coulis will squirt everywhere) for 5 minutes.

### *For Béchamel sauce*

Heat the milk for 2 minutes in the microwave  
Melt the margarine in a saucepan over low heat (without boiling)  
When the margarine has melted, add the flour and stir out of the heat.  
When the mixture is homogeneous, add the milk little by little to the saucepan, on the heat.  
Increase fire power (medium fire) and stir constantly. Salt and pepper, add the nutmeg.  
Béchamel is ready when the mixture becomes thick.

### *For assembly*

Preheat the oven to 180 ° C.  
In a gratin dish, pour a little béchamel.  
Arrange a layer of lasagna plates.  
Pour a layer of Bolognese sauce.  
Place another layer of lasagna plates.  
Pour a layer of béchamel, sprinkle with Gruyère.  
Repeat the layers until the ingredients are used up.  
Finish with a layer of Gruyère.  
Bake for 30 minutes.