

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.