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## Classic Homemade Lasagna

Indulge in this hearty, creamy, lasagna. A true classic!



### Ingredients:

- 12 dried lasagna sheets

#### Minced meat sauce

- 500 g ground beef
- 2 yellow onions
- 2 cloves of garlic
- 2 tbsp oil
- 1 dl tomato puree
- 400 g crushed tomatoes
- 2 veal bouillon cubes
- 1 dl water

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- 400 g crushed tomatoes
- 2 veal bouillon cubes
- 1 dl water
- 1 teaspoon dried thyme
- salt, black pepper

#### Bechamel sauce

- 40 g of butter
- 3 tbsp wheat flour
- 8 dl milk
- 150 g grated Parmesan cheese

### Instructions:

1. Preheat the oven to 200°C.
2. Peel and finely chop the onion. Peel and grate the garlic.
3. Fry the onion in oil on medium heat until soft. Add the mince

11. Bake the lasagna in the middle of the oven at 200°C according to the instructions on the lasagna package.

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On 2024-04-13 **you** said:

*This is delicious! And even better  
with some extra garlic :)*

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This project was created for educational  
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### Instructions:

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2. Peel and finely chop the onion. Peel and grate the garlic.
3. Fry the onion in oil on medium heat until soft. Add the mince gradually, browning it without boiling. Stir in the tomato puree and fry for a minute.
4. Add crushed tomato, stock cube, water, and spices.
5. Let simmer for about 15 minutes, stirring occasionally.

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4. Add crushed tomato, stock cube, water, and spices.
5. Let simmer for about 15 minutes, stirring occasionally.
6. Season with salt and pepper. Adjust spices as desired.
7. Bechamel sauce: Melt the butter in a saucepan. Whisk in the flour until smooth. Gradually whisk in the milk.
8. Bring the bechamel sauce to a boil, then simmer until thickened, about 2–4 minutes. Stir constantly to prevent burning.
9. Season with salt and pepper. Remove from heat and stir in grated cheese.
10. Layer bechamel sauce, lasagna sheets, and minced meat sauce in an ovenproof dish (approx. 25x30 cm), starting and finishing with a layer of bechamel sauce. Optionally, top with more grated cheese.
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