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BASIL&THYME









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 yeal bouillon cubes

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- · 500 g ground beef
- · 2 yellow onions
- · 2 cloves of garlic
- · 2 tbsp oil
- 1 dl tomato puree
- 400 g crushed tomatoes
- · 2 yeal 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

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II. Bake the lasagna in the midale 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

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On 2024-04-13 you said:

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



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- 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.
- 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.

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- 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.
- 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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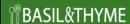
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