



Lasagna

Ingredients

- 400g mince lamb
- 1 carrot
- 1 onion
- 1 celery stick
- 1 tea spoon basil
- 1 tea spoon oregano
- ½ tea spoon garlic puree
- 1 table spoon tomato puree
- 400g chopped tomatoes
- Lasagna sheets
- White sauce
 - 1ptmilk
 - 4 oz margarine
 - 4 oz flour
- 200g cheese - grated

Place all ingredients into the pan, bring to the boil, whisking all the time, once it is boiled and has thickened it is ready.

Fry lamb, add vegetables, tomato puree and garlic herbs and cook gently.

Add tomatoes, bring to the boil simmer gently for approx 30 minutes, layer alternately with lasagna sheets into dish, cover with sauce and cheese - place in moderate oven for approx 20-30mins.