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# lasagne

## PREPARATION ingredients

- 1 quantity of Bolognese sauce [Spag Bol recipe]
- 500 mls milk
- 2 tblsp butter
- 1 cup grated cheese
- 1 pkt instant lasagna sheets

## method

- In a saucepan, melt the butter over a medium heat
- Add flour then whisk
- Add milk slowly and continue to whisk until the sauce is thick
- Take off the stove, add ½ the cheese and stir until it dissolves
- Add bolognese sauce base to greased tray
- Add pasta with more bolognese sauce on top. Repeat layering
- Add cheese and meat sheets and continue to layer. Add rest of grated cheese
- Bake in the oven on 165C for ½ to ¾ of an hour. Remove when brown

