

Lasagna au gratin with Parmesan cheese and homemade Bolognese sauce |

Recipe for 4 servings

Description

A tasty version of this emblematic Italian recipe.

Note

Be sure to let your lasagne rest for a few minutes before eating, to avoid burning yourself.

Ingredients

Tomato sauce

- 100 Ml Tomato sauce
- 300 Gr Italian tomatoes
- 1 Unit(s) Lime
- 10 Gr Fresh ginger
- 2 Clove(s) Garlic
- 50 Gr Shallot
- 10 Gr Honey
- 2 Pinch(es) Espelette pepper
- 20 Ml Soy sauce
- 50 Ml Olive oil

- Salt and pepper

Bolognaise

- 300 Ml Tomato sauce
- 300 Gr Ground beef
- 100 Gr Onion
- 80 Gr Parmesan
- 4 Sprig(s) Fresh cilantro
- 10 Sprig(s) Chives
- 4 Sprig(s) Basil

- Salt and pepper

Others

- 200 Gr Lasagne dough
- 100 Gr Grated parmesan

- Salt and pepper

Preparation

- Preparation time **90 mins**
- Preheat your **oven** at **400 F°**

Setting up

Remove the stalks from the tomatoes, cut them into cubes.

Peel and grate the ginger and garlic cloves.

Chop the shallot and onion.

Zest the lime and squeeze out the juice.

Chop the herbs.

Bring some salted water to the boil, cook the lasagne noodles, then cool them a little in cold water,

store on a baking sheet.

Sauce

Sweat shallots, ginger and garlic in olive oil. Deglaze with lime juice and soy sauce. Add the lime zest, honey, Espelette pepper and diced tomatoes. Finish with the tomato coulis and simmer, covered, for 10 minutes.

Sauté the ground beef with the onion, add the tomato sauce, Parmesan cheese and finish with the herbs.

Assembly

Assemble with the bolognese and lasagne noodles in the same way as a millefeuille. Finish with the Parmesan, then place in the preheated oven for 30 minutes, finishing on the grill for 2-3 minutes.

Bon appétit!