



[By Good Housekeeping](#)

Lasagne

Yields: 6 serving(s)

Prep Time: 40 mins

Cook Time: 1 hr 30 mins

Total Time: 2 hrs 10 mins

Ingredients

FOR THE TOMATO SAUCE

- 1 Tbsp. beef dripping or olive oil
- 1 onion, finely chopped
- 2 garlic cloves, crushed
- 2 Tbsp. tomato purée
- 2 tsp. dried basil
- 2 x 400g tins chopped tomatoes
- 500 g beef mince

FOR THE WHITE SAUCE

- 25 g butter
- 25 g plain flour
- 600 ml milk
- 75 g Parmesan, grated

TO ASSEMBLE

- 9 dried lasagne sheets, about 150g
- 225 g mozzarella, chopped

Directions

- For the tomato sauce, heat the dripping in a large pan over low heat. Cook the onion for 5min, until softened. Stir in the garlic, tomato purée, and basil and cook for 1min. Add the chopped tomatoes and some seasoning and simmer, stirring occasionally, for 20min, until pulpy.
- Stir in the beef mince, breaking it up with a wooden spoon. Simmer for 25min, until the sauce has reduced.
- Preheat oven to 190°C (170°C fan) mark 5. Meanwhile, make the white sauce. Melt the butter in a medium pan over medium heat. Stir in the flour and cook for 1min. Remove pan from heat and gradually mix in the milk to make a smooth sauce. Return pan to the heat and cook, stirring, until thickened. Stir in the Parmesan and plenty of seasoning.
- Spoon 1/3 of the beef mixture into the base of a roughly 19 x 26cm (2 litre) ovenproof dish. Lay on 1/3 of the lasagne sheets in a single layer, breaking to fit if needed. Spoon over 1/3 of the white sauce. Top with 1/3 of the mozzarella. Repeat twice more, ending with mozzarella.
- Cook in the oven for 35 – 40 min, or until golden and bubbling. Allow to stand for 10 minutes before serving. Serve with a crisp green salad, if you like.