

# SICILIAN-STYLE LASAGNA





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Preparation time: 30 minutes

Cooking time: 2 hours

Serves: 12

½ cup extra virgin olive oil  
125g pancetta, finely diced  
800g beef mince  
2 brown onions, finely diced  
4 celery sticks, finely diced  
8 cloves garlic, sliced  
2 cups beef stock  
2 x 400g cans diced tomatoes  
2 Tbsp tomato paste  
sea salt flakes and freshly-ground

black pepper  
125g unsalted butter  
¼ cup plain flour  
700ml milk  
300ml cream  
½ tsp ground nutmeg  
500ml tomato passata  
250g instant lasagna sheets  
3 cups grated mozzarella cheese  
1 cup grated Parmesan cheese

**1 Preheat** oven to 180°C. Pour the olive oil into a large saucepan and set over a moderate-high heat. Fry the pancetta until browned, then add the mince. Once browned, scoop out and set aside. Add the onions, celery and garlic to the saucepan and sauté until softened, then return the beef and pour in the stock, diced tomatoes and tomato paste. Simmer for 1½ hours. Season with salt and pepper.

**2 Put** the butter in a saucepan and melt gently over a moderate heat. Add the flour and cook until the mixture resembles wet sand, then whisk in the milk and cream. Add the nutmeg, then season with salt and pepper.

**3 Pour** the passata into the bottom of a 2½L baking dish, then put a layer of lasagna sheets on top. Spread a layer of meat sauce, then white sauce, then a mixture of cheeses on top. Repeat three more times. Cover with foil, then bake for 1 hour. Uncover, then bake for a further 30 minutes.

