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| TOTAL TIME | 1 HR 30MIN |
| PREP       | 1 HR       |
| COOK       | 30 MIN     |
| YIELD      | 4 PORTIONS |
| LEVEL      | EASY       |

#### INGREDIENTS

##### FOR THE MEAT SAUCE

Two medium Carrots  
 One large onion peeled and grated  
 4 Garlic Cloves Crushed  
 2 Tbs olive oil  
 800g Free range Beef Mince  
 4 Sprigs of Thyme  
 1 cup Beef Stock  
 2 cups Terra del Capo Sangiovese  
 1400g Italian chopped Tomatoes  
 50ml tomato paste  
 Sea salt and freshly ground pepper to taste

##### FOR THE WHITE SAUCE

100g butter  
 100g flour  
 500ml Full Cream Milk  
 2 cups grated strongly flavoured cheese  
 (Cheddar, Gruyere or Pecorino)  
 Sea salt and freshly ground pepper to taste

##### TO ASSEMBLE

10 sheets of dried pasta for lasagna  
 100g grated parmesan cheese

## TERRA DEL CAPO BEEF LASAGNE

1. Preheat the oven to 200°C
2. Finely chop the onions, carrots and garlic by hand or in a food processor, then fry lightly to soften in the olive oil over a medium heat for about 5 min without allowing them to color.
3. Increase the heat and add the beef mince. Stir occasionally and allow to brown.
4. Add the thyme and tomato paste and cook for two more minutes to caramelize the tomato paste.
5. When nice and brown add the red wine to deglaze the base of the pot. Cook until most of the wine has evaporated and then add the chopped tomatoes and beef stock.
6. Bring the sauce to a boil, reduce the heat to medium and let simmer for 45min to 1 hour, stirring occasionally.
7. While the meat sauce is simmering away, melt the butter in another saucepan. When melted add the flour and cook for 1 min, gradually add the milk bit by bit, whisking continually to prevent clumps.
8. Bring to a simmer and season. Do not forget to whisk/ stir every now and again as white sauce can burn easily. Take the sauce off the heat and add the cheese. Stir until all the cheese has melted.
9. To assemble the lasagna, place a layer of the mince in the bottom of an ovenproof dish, then top with a layer of pasta and cheese sauce.
10. Repeat until the dish is full, finishing with a layer of cheese sauce.
11. Sprinkle over the Parmigiano Reggiano, paprika and oregano
12. Bake for 25 – 30 min or until golden.

