

Lasagne, Garlic Toast



Ingredients

- 300g minced beef
 - 150g lentils
- 1 large onion, diced
- 2 garlic cloves, minced
- Tin chopped tomatoes
 - 500ml beef stock
- 2 tbsp Worcestershire sauce
 - Lasagne sheets
 - 250ml white sauce
 - 200g grated cheese
 - 2 garlic cloves
 - 4 slices of bread

For the white sauce:

- 15g butter
- 15g plain flour
 - 250ml milk
- Salt and pepper
- 1 tbsp English mustard

Methods

1. Fry the mince and onions until the mince is browned.
2. Add the garlic and fry for 2 more minutes.
3. Stir in the lentils, mixing well.
4. Add the tomatoes and stock and bring to the boil. Simmer gently, stirring occasionally for 20 minutes. If the mix is too dry add some more water.
5. Layer the mince, lasagne sheets and white sauce and top with cheese.
6. Cook in the oven at gas mark 6 200°C for 25-30 minutes.
7. Meanwhile mix the remaining garlic with oil and brush on the bread.
8. Cook in the oven for 10 minutes.

Let's make the white sauce:

1. Put the butter into a saucepan and melt over a gentle heat.
2. Add in the flour and stir, allow the mix to cook out until it has gone a straw like colour.
3. Gradually add in the milk, whisking between each addition.
4. Add the salt and pepper and mustard.
5. Keep whisking until it comes to a boil.
6. Reduce heat and simmer, stirring occasionally until the mixture has thickened.