**Lovely Lasagne 1HO 1P 1C 1LE**

(Serves 4)

**Ingredients:**

* 2 tbsp extra-virgin olive oil
* 1 large onion, peeled and finely chopped
* 4 carrots, peeled and finely chopped
* 2 celery sticks, finely chopped
* 2 garlic cloves, peeled and crushed
* 350g lean minced steak
* 150gchopped button mushrooms, chopped
* 450ml boiling water – add 2 beef stock cubes to make stock
* 400g can chopped tomatoes
* 4 tbsp tomato purée
* 1 tbsp dried oregano
* 1 tbsp mixed herbs
* 10-12 sheets dried no-pre-cook lasagne

For the sauce:

* 3 tbsp cornflour
* 1 pnt semi- skimmed milk
* Pinch of freshly grated nutmeg

**Method:**

1. Heat the oil in a large, lidded saucepan over a low heat. Add the onion and fry gently for 5 minutes. Add the carrots, celery and garlic and cook for a further 5 minutes, or until the onion is soft and just beginning to colour.
2. Turn up the heat a little, then add the beef and cook, stirring and breaking up the meat with a wooden spoon, until browned and crumbly. Add the mushrooms and cook for 1 more minute, then drain off any fat from the meat.
3. Stir in the stock, tomatoes, tomato purée and dried herbs. Bring to the boil, then cover and gently simmer over a low heat for 45 minutes, stirring occasionally and season with black pepper to taste.
4. Preheat the oven to 200 ̊C/400 ̊F/Gas mark 6.
5. To make the sauce, mix the cornflour in a small bowl or cup to a smooth paste with a little of the milk. Add more milk until all the cornflour has been dissolved and it is a runny consistency. Now put the cornflour mixture along with the remaining milk into a medium-sized saucepan. Over a medium heat, bring to the boil while stirring continuously. Simmer for 2 minutes and stir in the nutmeg. The sauce should have thickened to a custard consistency. Take off the heat.
6. Spoon half the meat sauce over the base of a 3 litre ovenproof dish or roasting tin. Cover with a layer of lasagne, then spoon over the remaining meat sauce and cover with another layer of pasta.
7. Pour over the white sauce to cover the lasagne completely.
8. Place the dish on a baking sheet and bake for 40-45 minutes, or until the lasagne is bubbling and the top is lightly browned. Remove from the oven and leave to settle for 10 minutes before serving. Accompany with a lovely big salad.