



PASTA POTJIE

Suitable for pasta with a difference

The number 1 thing that always happens at any braai... LEFTOVERS! Don't get us wrong, nothing better than a cold lamb chop as a midnight snack, but what about making a full proper meal of your leftover meat? Easy solution, make a braai pasta potjie! Something you can even portion and freeze for later too.

INSTRUCTIONS - FOR THE PASTA POTJIE:

1. Make the Bolognese sauce: In the pot that you will bake the lasagna in, mix the onion, garlic, carrot and celery and fry gently in the butter until soft. Some light flames should give you the correct heat. If it boils too rapidly, remove the pot from the flames and heat it with a few coals. Add the meat, wine, tomatoes, tomato paste, oregano, bay leaf, salt and pepper. Stir very well then simmer for 10–15 minutes, stirring now and then. Keep the cooked sauce in another container until you need it for step 3.
2. Make the béchamel sauce: In a separate pot, melt the butter and use a wooden spoon to mix the four completely into the melted butter. Now add the stock bit by bit while you continuously stir the mixture. When all the stock has been added, let the sauce simmer for a few minutes. Remove from the heat and stir in the cream, Parmesan and nutmeg. Add salt and pepper to taste.
3. Make the lasagna: Fill the cast-iron pot with layers of Bolognese sauce, pasta sheets and béchamel sauce. A flat-bottomed pot will result in a neater lasagna but any round-bottomed pot is also fine.
4. Put the lid on the pot and bake the lasagna for about 50 minutes by placing the pot on a stand over coals and also putting a few coals on the lid of the pot. When all the pasta sheets are completely soft, the lasagna is ready.

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Prep time: 15 Minutes
Cook time: 1 Hour 15 Minutes
Total Time: 1 Hour 30 Minutes
Serves 2 – 4 People

INGREDIENTS:

12 lasagna sheets

Butter

For the Bolognese sauce:

500 g of finely chopped left over braai'd meat (any mixture of steak, chops, pork, chicken, boerewors)

1 onion (finely chopped)

1 clove garlic (finely chopped)

1 cup mix of grated carrots and finely chopped celery

1 tot butter

½ cup dry red wine

2 tins of chopped tomatoes

1 tot of tomato paste

1 tot of oregano

1 bay leaf

1 teaspoon of salt

1 teaspoon of pepper

For the béchamel (white) sauce:

250 g phyllo pastry, thawed

½ cup of double thick cream

200 g diced bacon

400 g baby spinach

1½ disks feta, plain or flavoured

1 small white onion, finely chopped

⅓ cup of leeks, sliced

2 tablespoons of olive oil

2 garlic cloves, finely sliced

1 tablespoon of butter, melted

1 egg, for brushing

Salt and black peppercorns

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MEGAMASTER RECIPE TIPS



TIP 01

Experiment with different types of pastas.



TIP 02

Not a fan of Parmesan cheese, swop it out for Cheddar cheese, just add more for the cheesy taste.



TIP 03

Change it up instead of oregano, rather use parsley.