



As seen on TV

JAN BRAAI'S FAMOUS BEEF LASAGNE

Suitable for a family or friends get together, enjoying a lovely supper.

You can't get enough of this delicious, luscious lasagne. This rich comfort food recipe is perfect for hungry tummies and emotional eaters after watching a rugby game. **Bring this recipe home!** This is going to be a winner.

INSTRUCTIONS:

1. Heat your oil in your potjie and fry the chopped onion, celery, and grated carrot until soft and translucent. Add the bacon and fry until cooked.
2. Add the mince, season with salt, pepper, herbs, bovril and coco powder and let this fry until it is cooked and brown.
3. Add the tomato paste and let this fry for a few minutes before adding the red wine and tin of tomatoes.
4. Season with sugar and lemon juice to adjust the taste. Let this gently simmer for 30 minutes.
5. Meanwhile make your lasagne sheets. Mix the egg and flour together and form a dough with your hands. Divide the ball into 8 and use your rolling pin to roll out 8 very flat and thin sheets of lasagna pasta.
6. Place a potjie on the fire with boiling water and cook the lasagne sheets in the boiling water for 3 – 4 minutes until soft and cooked.
7. Now build your lasagne by layering: Start with a layer of white sauce at the bottom, top with cheese and then a layer of lasagne sheet. Top the sheet with bolognese, then again white sauce, cheese and repeat with a layer of lasagne sheet. You can make 2 portions with the 4 layers of sheets.
8. End with a layer of white sauce and cheese and now bake this with the lid on top for about 30 minutes until everything is cooked through and the cheese melted.
9. Serve with fresh basil and olive oil.

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TOGETHER, MADE BETTER

Total Time: 1h20 Minutes
Prep Time: 20 Minutes
Cook Time: 60 Minutes
Servings: 2 - 4 People

INGREDIENTS:

FOR THE BOLOGNESE:

- 2 tots olive oil
- 1 onion (finely chopped)
- 1 carrot (grated)
- 1 celery stick (finely chopped)
- 500 g lean beef mince
- 1 packet (200g) smoked streaky bacon (diced)
- ½ tot mixed dried herbs (or 1 tot finely chopped fresh herbs like basil, thyme and parsley)
- 1 tsp salt
- 1 tsp ground black pepper
- 1 tot bovril
- 1 teaspoon coco powder
- ½ cup dry red wine
- 1 tin chopped tomatoes
- 1 sachet tomato paste
- 1 tsp sugar
- ½ tot lemon juice
- ½ cup cream (optional)

FOR THE LASAGNE SHEETS:

- 1 cup flour, plus additional for dusting
- 1 large egg
- 1 pinch salt
- 1 tablespoon water as needed

FOR SERVING:

- Fresh mozzarella cheese or grated white cheddar
- Fresh basil
- Parmesan cheese

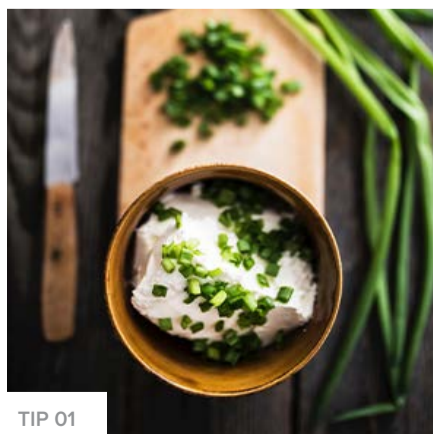


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MEGAMASTER RECIPE TIPS



TIP 01

Don't use the same cheese. Try some ricotta if you please.



TIP 02

Consider cinnamon, as your secret ingredient. Cinnamon is such an underrated addition to so many savory recipes. It's truly incredible what it can do. A dash of cinnamon in a bowl of chilli is enough to take it over the top.



TIP 03

Swap out beef for seafood. Who says you can't substitute fish for beef on occasion? It gives your food a whole different look, and in no time, the whole family may discover a new favourite.