



MOZZARELLA LASAGNE

<https://www.mainland.co.nz/recipe/mozzarella-lasagne.html>



PREP TIME
15 MINS

COOKING TIME
45 MINS

SERVES
4

Lasagne is a classic dinnertime favourite – and this recipe’s not only delicious, but it’s quick to prepare thanks to our Mozzarella Grated Cheese.

Ingredients

- 60g Mainland Natural Butter
- 1/4 cup plain flour
- 2 cups Anchor Milk
- 3 cups cooked Bolognese sauce
- 9 dried lasagne sheets
- 1 cup Mainland Mozzarella Grated Cheese

Method

1. Preheat oven to 180°C. Grease a 29cm x 20cm x 6cm baking dish.
2. To make a white sauce, melt butter in a heavy-based saucepan over medium-high heat. Add flour and cook, stirring for 1 to 2 minutes, or until the mixture is bubbling.
3. Remove from heat. Slowly add milk, stirring until the mixture is smooth. Return to heat and cook, stirring, for 10 minutes or until the mixture comes to the boil.
4. Spoon a little Bolognese sauce into the baking dish.
5. Top with a layer of lasagne sheets, fitting them evenly to cover the bolognese. Spoon over half the remaining bolognese sauce. Top with one-third of the white sauce.
6. Repeat pasta, bolognese and white sauce layers. Top with final layer of pasta. Spoon remaining white sauce over the pasta sheets, spreading evenly. Sprinkle with the grated Mozzarella Cheese.
7. Bake lasagne, uncovered, for 30 to 35 minutes, or until pasta is tender and the top is golden.
8. Stand lasagne for 10 minutes before cutting and serving.