



Italian Lasagne

Ingredients

- 2 tbsp olive oil, plus extra for greasing
- 750g lean beef mince
- 90g pack prosciutto (4 slices chopped, rest for topping)
- 800g passata (or half a batch of basic tomato sauce)
- 200ml hot beef stock
- A pinch of grated nutmeg
- 300g fresh lasagne sheets
- 500g white sauce (shop-bought or homemade*)
- 125g mozzarella ball, torn into strips

Instructions

Heat the olive oil in a large frying pan over medium heat. Brown the minced beef in two batches for about 10 minutes, breaking it up as it cooks.

Finely chop 4 slices of prosciutto and stir into the browned meat. Pour in the passata and beef stock, add a pinch of nutmeg, and season with salt and pepper.

Bring the sauce to a boil, then reduce the heat and simmer gently for 30 minutes until thick and rich.

Preheat the oven to 180°C (fan 160°C) or gas mark 4. Lightly grease a 30x20cm ovenproof baking dish with olive oil.

Spread one-third of the meat sauce on the base of the dish.

Top with a layer of lasagne sheets.

Drizzle over approximately 130g of white sauce.

Repeat twice more to make three layers.

Finish with the remaining white sauce, ensuring all pasta is fully covered. Scatter the torn mozzarella evenly over the top. Drape the remaining prosciutto slices over the cheese.

Bake for 45 minutes until the top is golden and bubbling.