**MY CULTURAL HERITAGE: FAMILY AND TRADITIONAL RECIPES**

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| **Name of the recipe:** | LASAGNA |
| **Author:** | DYLAN MARTIGNONI |
| **Origin:** | Italian |
| **Characteristics:** | Main dish |
| **Who created it?** | my mother |
| **Why is it special?** | It’s a family dish |
| **When do I eat it?** | It can be eaten at any time |
| **Ingredients:** | ♣ Pasta for lasagna (500g)  ♣ 1 onion  ♣ 100 g grated Gruyere (cheese)  ♣ 400 g minced meat  ♣ Herbs of Provence  ♣ Tomato pulp and tomato paste, lasagna with basil  ♣ Olive oil  ♣ minced garlic  ♣ 30 g butter  ♣ 1 large tablespoons of flour  ♣ 1/2 liter of milk |
| **Preparation:** | 1. Put olive oil in a pan and cook the garlic and onion. 2. Add the minced meat 3. Add the tomato pulp and the tomato paste, the Provence herbs. 4. Leave to cook for a 5 min. 5. Make the béchamel: melt the butter, add the flour, then the milk, delicately. Stir until the mixture thickens. 6. In a buttered dish, place a layer of lasagna pasta, cover with meat in sauce, then béchamel and finally grated cheese 7. Repeat the operation. 8. Bake in a hot oven (180 ° C) for 40 minutes. |
| **Servings:** | For five or six people |
| **Cooking time:** | 1 hour 30 |
| **Picture:** | **Une image contenant alimentation, plat, fourchette, pâtes  Description générée automatiquement** |