**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.
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| **Servings:** | For five or six people |
| **Cooking time:** | 1 hour 30  |
| **Picture:** | **Une image contenant alimentation, plat, fourchette, pâtes  Description générée automatiquement** |