



The best lasagne

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Serves 6 to 8

olive oil

6 slices of pancetta or bacon, chopped

a sprig of rosemary, leaves picked

a sprig of bay, leaves picked

1 large red onion, peeled and finely chopped

1 carrot, peeled and finely chopped

2 sticks of celery, finely chopped

2 cloves of garlic, peeled and finely chopped

500g good quality beef mince

500g good quality pork mince

250ml red wine

3x 400g tins of tomatoes

sea salt and freshly ground black pepper

500g crème fraîche

75g grated Parmesan cheese, plus a little extra for over the top

3 good quality anchovies

a good pinch of ground nutmeg or whole nutmeg, grated

400g dried lasagne sheets

3 small balls of mozzarella, torn into small pieces

extra virgin olive oil

Preheat your oven to 180°C/350°F/gas 4.

Heat a large saucepan and add a splash of olive oil. Fry the bacon for a minute or so, just until it starts to sizzle and release its fat. Add the rosemary, bay, chopped onion, carrot, celery and garlic, and cook gently for about 20 minutes until very soft. Add the minced meat to the cooked vegetables and fry for a minute or two until it browns. Pour in the wine and let it simmer for a minute before adding the tomatoes and a tomato tin full of water (400ml). Season well and bring to the boil.

Simmer the sauce very gently for at least an hour, topping up the sauce with some water now and then if it starts to get a bit dry. Taste and season again with salt and pepper if you like. Mix the crème fraîche with the grated Parmesan, anchovies and season well with salt, pepper and nutmeg.

Take your TEFAL lasagne tray and rub lightly with a little olive oil, then cover with a layer of pasta sheets, trying not to let the sheets overlap too much. Next, spread a third of the meat sauce over the pasta sheets and then gently spread a third of the crème fraîche mixture over the top. Dot with a third of the mozzarella. Repeat until you have completed three layers of each filling, making the last layer one of crème fraîche and mozzarella. Sprinkle with a little extra grated Parmesan, some salt and pepper and some extra nutmeg.

Bake in the oven for 30-40 minutes or until golden and bubbling. Serve with a nice green salad and the rest of the red wine!

Jamie Oliver
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