Lasagne Al Forno

Ingredients

2 medium onions

120g mushrooms

1 small carrot, grated

2 tins tomatoes

1 tin tomato purée

1-2 cloves garlic

Black pepper

2 tablespoons wine/wine vinegar

2 tablespoons cooking oil

Method

1. Chop onions finely, place in saucepan and fry gently.
2. Add in chopped mushrooms and grated carrot. Fry gently for 3-4 minutes.
3. Add in tins of tomatoes, tomato purée, garlic and wine/wine vinegar.
4. Simmer gently for 30 minutes.
5. Season with black pepper.
6. Place milk in saucepan. Bring to boil gently, add in salt, pepper, remove from heat and stir continuously.
7. When sauce has thickened, add in mustard. Stir well.

White Sauce

Ingredients

2 cartons Prozero milk

Salt & pepper

Knob of butter

1 teaspoon of mustard

Chopped parsley

Method

1. Place a layer of tomato sauce on cooking dish, then a layer of lasagne, another layer of tomato sauce, then white sauce and repeat, ending with a layer of lasagne.
2. Cook in a hot oven at 180°C for 25 minutes. Serve hot with side salad.