

Bolognese lasagna

Cuisine: **Italian**
Food category: **Minced meat**



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Company: **Retigo**



Program steps

1

 Combination

 75 %

 Termination by time

 00:55 hh:mm

 155 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
ground meat mix	1200	g
can of crushed tomatoes	1200	g
dry white wine	300	g
pancetta	300	g
carrot	300	g
celery sticks	300	g
onion	300	g
garlic	80	g
basil	2	g
oregano	2	g
olive oil	120	g
parmesan cheese	350	g
salt	2	g
fresh lasagna pasta	2200	g
freshly ground black pepper, ground	0.5	g

Nutrition and allergens	
Allergens: 1, 3, 7, 9	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, B6, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	1362.2 kJ
Carbohydrate	131.4 g
Fat	62.2 g
Protein	66.5 g
Water	0 g

Directions

For Bolognese lasagna, we need ragù, lasagna, and béchamel. First, we'll prepare the Bolognese ragù.

Bolognese ragù:

1. In olive oil, sauté onion, add diced carrot, celeriac, and after a moment, pancetta.
2. Then add ground meat (950 g of beef and 250 g of pork), season with salt and pepper, and sauté.
3. Pour in wine and let it evaporate. Then stir in tomato paste, sauté, add tomatoes, water, cover, and let it simmer gently. After an hour, add more water and stew for another hour (30 minutes covered, 30 minutes uncovered). Then add milk and simmer for 10 minutes.

Béchamel:

1. In butter, sauté flour, gradually pour in milk, season with salt, and taste with nutmeg.

Layering:

In the dish, spread a layer of ragù. On the ragù, arrange lasagna, spread with béchamel, add another layer of ragù, sprinkle with parmesan, and again layer lasagna, béchamel, ragù, parmesan - repeat several times until the ingredients are used up. The last layer is béchamel, ragù, and on top parmesan.

Recommended accessories



Enameled GN
container