

Super Ch(easy) Bread Lasagne

Ingredients:

- 1 loaf of white bread

For the Bolognaise:

- 1 onion, diced
- 1 tbsp olive oil
- 3 garlic cloves
- 500g beef mince
- 1 cup tomato puree
- 2 cups mushrooms, sliced

For the cheese sauce:

- 70g butter
- 70g plain flour
- 700ml milk
- 70g grated cheddar

For the assembly:

- 1 pack Melrose melts cheese slices
- Grated Mozzarella
- Fresh basil

Method:

For the Bolognese:

1. Put the onion and oil in a large pan and fry over a fairly high heat for 3-4 mins. Add the garlic and mince and fry until they both brown. Add the mushrooms and cook for another couple of minutes.
2. Stir in the tomato puree and add salt and pepper then bring to the boil. Reduce the heat and simmer for 30 minutes.

For the cheese sauce:

1. Meanwhile, for the cheese sauce, melt the butter in a pan and add the flour to make a paste.
2. Slowly add the milk and whisk together until a smooth sauce is formed.
3. Add in the cheese and salt and pepper to finish.

Assembly:

1. To assemble the lasagne, lightly toast the bread and spread the slices along the bottom of a greased baking dish. Top with a layer of Melrose cheese slices followed by a few spoons of the Bolognese and a few spoons of cheese sauce.
2. Repeat the layers 3 times finishing with a final layer of Melrose cheese and a sprinkling of grated mozzarella.
3. Bake at 180°C for 30 – 35 minutes until the cheese is golden and melted and top with a fresh basil leaf before serving. ENJOY!