

GARLIC BREAD LASAGNE BAKE

Serves 4

INGREDIENTS

For the soya mince layer:

- 1 pack (400g) Knorrox Soya Mince Savoury Mince Flavour
- 1 onion, roughly chopped
- 1 punnet (250g) mushrooms, sliced
- 2 cloves garlic, crushed
- 1 tin (410g) chopped tomatoes
- 2 tsp sugar
- Salt and pepper, to season

For the cheese sauce:

- 3 tbsp butter
- 3 tbsp cake flour
- 1 cup warm milk
- ½ cup grated cheddar cheese
- Salt and pepper, to season

To assemble:

- 8-12 slices white bread
- 5 tbsp melted butter
- 1 large clove garlic, minced
- 2 cups grated cheddar cheese

Serving suggestion:

- Fresh salad
- Fresh basil

METHOD

For the soya mince layer:

1. Preheat the oven to 180°C and grease a medium baking dish (28cm x 20cm).
2. Pour the content of the Knorrox Soya Mince Savoury Mince Flavour packet into a bowl with 4 cups of cold water and allow to soak for 10 minutes.
3. Heat an oiled pan over a medium heat. Add the onion and sauté until translucent, about 3 minutes. Add the mushrooms and garlic and fry for 3 more minutes until the mushrooms are caramelized.
4. Add the soya mince and the water as well the tinned tomatoes and sugar. Stir to mix and bring to a simmer. Allow to simmer for 15-20 minutes on a low heat until the sauce has reduced and thickened. Season to taste with salt and pepper.

For the cheese sauce:

5. In a medium pot, melt the butter over a medium-low heat and whisk in the flour to form a paste. Remove the pot from the heat and whisk in the milk, a third at a time until well combined. Place the pot back onto the heat and bring to a boil, whisking constantly for about 5 minutes until the sauce has thickened. Remove from the heat and add the cheese, stir to melt. Season with salt and pepper to taste.

To assemble:

6. Lightly toast the bread slices and layer half of the bread on the bottom of the baking dish. Mix together the melted butter and garlic and brush it generously over each warm slice of toast.
7. Top with half of the cooked soya mince, a layer of cheese sauce and a sprinkle of cheddar. Repeat the layers once more finishing with a sprinkle of cheese.
8. Cover the dish with foil and bake for 20 minutes. Remove the foil and bake for 10-15 more minutes until golden and bubbly. Allow to rest for 15 minutes before slicing.
9. Garnish the lasagne bake with basil leaves and serve with a fresh salad and ENJOY!