

LATINA Bechamel Lasagne

This recipe is a little different, not overly cheesy, very light but substantial and absolutely delicious. **SERVES 6-8**

Prep: 30 mins **Cook:** 60 mins

Use SiliconWare Lasagne pan

Ingredients

- 1 pack of **LATINA fresh LASAGNE** sheets
- Shredded light tasty or mozzarella cheese
- 1 quantity of Bolognese sauce
(see Handy Hints for basic sauces)
- 1 quantity Bechamel sauce
(see Handy Hints for basic sauces)



Method

1. Pre heat oven to 180°celcius(fan forced).
2. Grease SiliconWare Lasagne pan.
3. Remove *Latina Lasagne* pasta sheets from packet and place in MicoSteamer. Cook in Microwave on high for 2 minutes in total (1 minute on each side).
4. Remove carefully using SiliconWare gloves. Let cool slightly.
5. Spoon 1/5th of mince sauce on bottom of Lasagne pan using SiliconWare spoon.
6. Gently separate two sheets of *Latina Lasagne* pasta and lay lengthways into pan. Sheets will overlap and there will be some excess at end which you should tuck in.
7. Spoon 1/5th of mince sauce and spread to coat *Latina Lasagne sheets* well.
8. Spoon 1/5th of béchamel sauce and spread evenly over pan, sprinkle a little cheese and then place two more overlapping sheets of *Latina Lasagne* pasta sheets. Have excess at opposite end and tuck in.
9. Repeat in this order, finishing with béchamel sauce and a good even sprinkling of cheese. Make sure all *Latina Lasagne* pasta sheets are well covered and not exposed and that the sauces are spread out. Push pasta sheets down gently at ends so no pasta is exposed.

- See recipes using Lasagne pan for cooking and serving.
- Cook Lasagne for 30-40 minutes.

LATINA'S great product range

Latina's huge range of fresh pasta and magnificent sauces will have you dishing up homestyle meals in absolutely no time with a minimum of fuss. SiliconWare's Lasagne and Oval Bake pans are fantastic for all your baked pasta dishes. Latina have a great range of 2 and 4 serves, making it even easier to get that hearty meal on that table in a dash. Check out their range at your nearest Supermarket tonight!

