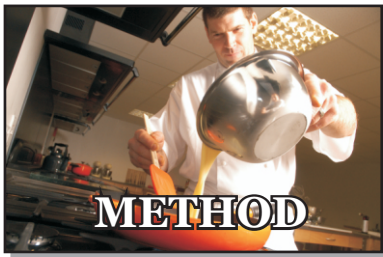


# Lasagne

200g	Lasagne
1	Tablespoon Oil
100g	Chopped Onion
50g	Chopped Celery
200g	Minced Beef
50g	Tomato Puree
400g	Tin Of Chopped Tomatoes
1	Clove Garlic
Salt & Pepper	
1/2	Level Teaspoon Marjoram
100g	Sliced Mushrooms
250ml	Cheese Sauce (see attached recipe)
25g	Grated Parmesan Cheese or Cheddar



1. Gently heat the oil in a thick-bottomed pan
2. Add onion, celery and cover pan with lid and cook for 5 minutes
3. Add the minced beef, increase heat and stir until lightly brown
4. Remove from heat and add tomato puree
5. Add garlic, salt, pepper and marjoram and simmer for 15 minutes, remove garlic
6. Mix in mushrooms, reboil for 2 minutes, remove from the heat
7. Butter an ovenproof dish and cover bottom with layer of the meat sauce
8. Add layer of lasagne and cover with meat sauce
9. Add another layer of lasagne and cover with remainder of the meat sauce
10. Cover with the cheese sauce
11. Sprinkle with cheese, cover with lid and place in moderately hot oven 175c or 350f for approx 20 minutes
12. Remove lid cook for a further 15 minutes approx