



CHEF MAGNUS NAESS'

LASAGNE AL PURPLY

WITH **PURPLY** MINCE

LASAGNE

100 servings

You will need:

6 kg Purply mince
2 kg yellow onion, chopped, frozen
2 l water
5 kg tomatoes, chopped (canned)
500 g tomato purée
1 kg chili sauce
2 tbsp oregano, dried
2 tbsp thyme, dried
10 l low-fat milk (1.5%)
1 kg wheat flour
1 kg cheese cream (15%)
150 g stock (powder / dry)
Salt & black pepper to taste
4 kg lasagne sheets

Method:

1. Fry the Purply mince and onion separately, e.g. on a flat grill or in a frying pan, over medium heat.
2. At the same time, simmer the chopped tomatoes, tomato purée, oregano, thyme, and chili sauce together with the water and stock.
3. Add half of the milk and all of the cheese cream, then season with salt and pepper.
4. Mix the wheat flour with the remaining milk and use it to thicken the sauce (it should not become too thick). Bring to a boil and adjust seasoning.
5. Layer lasagne sheets and sauce alternately (start and finish each lasagne with a layer of sauce).
6. Bake in the oven for approx. 35 minutes at 180 °C.
Cooking time may vary depending on whether fresh or dried lasagne sheets are used.

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