



VENISON LASAGNA

EVERYONE'S FAVORITE!

Lasagna is a favorite to both kids and grown ups. It's an easy dinner for weekdays, but can also be served fancy in weekends. Happy cooking!

VENISON LASAGNA

Ingredients

For the Meat Sauce:

- 500 g. wild minced meat
- 1 pack of lasagna sheets
- 2 white onions, finely chopped
- 1 garlic, minced
- 1 carrot, finely chopped
- 1 celery, finely chopped
- 100 g Tomato paste
- 300 ml venison stock (or beef)
- Fresh thyme (and parsley if you like)
- Salt, Pepper and Oregano
- Bonus: 1 dl. red wine (only if you choose red meat, like deer)


For the Bechamel Sauce:

(If you don't want to make this, you can replace it with ricotta cheese)

- 50 g butter
- 50 g wheat flour
- 450 g milk
- Salt, Pepper and a pinch of Nutmeg
- (Fresh mozzarella or parmesan)

Topping:

125 g Mozzarella (or Parmesan)

 50-60 min.

Method

Preheat your oven to 200°C. Heat a frying pan with some olive oil. Finely chop onions, garlic, celery and carrot. Sauté for 2 minutes on medium high heat. Next, add minced meat and cook until browned and no longer pink.

Now, add tomato paste, stock (and red wine) and seasoning. Let it cook on low heat while preparing bechamel sauce.

For the bechamel sauce melt butter in a small pot on low heat. Slowly add wheat flour while whisking it together, until all butter and wheat flour is combined. Slowly add milk a little at a time, while constantly whisking, until it becomes a thick sauce. Season to taste with salt, pepper and some nutmeg. If you want to make the sauce extra delicious, you can add cheese to it.

Finally, we can build our lasagna in an ovenproof backing dish (17 x 24cm). Spread one third of the meat sauce and the bechamel sauce in the bottom of your baking dish. Arrange noodle sheets lengthwise over sauce mix. Repeat layers, and top with mozzarella and Parmesan cheese.

Bake for 35-45 min. until you can stick a fork through the lasagna sheets and it's bubbling and lightly browned.

Serving tip! Mix a tasty fresh tomato salad using cherry tomatoes, mozzarella, parsley, cucumber, lemon juice, olive oil and salt.

Happy cooking & Bon appétit.