



Beef Lasagna



the Smart Oven™ Air Fryer
with Element iQ™ System

Breville®

Beef Lasagna

 Prep 1 ½ hrs / Cook 45 mins / Standing 20 mins

 Serves 8



the Smart Oven™ Air Fryer

For the meat sauce

1 *tblsp* olive oil
1 *large* onion, finely diced
2 *carrots*, peeled and diced
2 *stalks* celery, finely diced
6 *cloves* garlic, minced
1 *kg* beef mince
2 *tsp* salt
1 *tsp* freshly ground black pepper
2 *tblsp* red wine vinegar
Pinch of sugar
1200 *g* tinned crushed tomatoes
170 *g* tomato paste
12 *g* fresh basil leaves, chopped

For the Béchamel sauce

80 *g* unsalted butter
80 *g* plain flour
1 *lt* full-fat milk
60 *g* parmesan cheese, finely grated
1 *tsp* sea salt
¼ *tsp* freshly ground black pepper

To assemble

12 *instant* lasagne sheets
100 *g* mozzarella cheese, shredded
30 *g* parmesan cheese, finely grated

1. Place a large deep sauté pan over medium heat and add the olive oil, heat for 1 min. Add the onion, carrots and celery. Cook, stirring occasionally, for 5–7 mins until the vegetables are starting to soften.
2. Add the garlic and cook, 1–2 mins.
3. Increase the heat to medium-high and add the beef mince. Break up the meat with a wooden spoon and stir for 4 mins until the meat is cooked through but not browned, season with salt and pepper.
4. Add the vinegar and cook, stirring occasionally, until it has almost evaporated. Add the sugar, crushed tomatoes and tomato paste and stir to combine. Bring to a boil, then reduce the heat and simmer, uncovered, for 20 mins.
5. Remove pan from the heat. Stir in the basil and set aside.
6. Melt the butter in the saucepan over medium heat until foaming. Add the flour and cook, whisking constantly, for 1–2 mins or until the mixture bubbles and begins to pull away from the side of the pan.
7. Remove the pan from the heat and add the milk slowly, whisking constantly to avoid any lumps.
8. Return the pan to the heat and bring to a boil. Reduce the heat to medium-low and simmer, stirring constantly with a wooden spoon, for 10 mins or until the sauce thickens and the flour is cooked out.
9. Remove the pan from heat and stir in the grated parmesan, salt and pepper.
10. Spread ¼ of the meat sauce (about 480 ml) evenly on the base of a approx. 23 cm x 33 cm baking dish.
11. Place 4 of the lasagne sheets over the sauce, ensuring they don't overlap, snapping off any excess pasta. Spread another ⅓ of the meat sauce over the pasta followed by the béchamel (about 360 ml).
12. Continue layering the pasta, meat sauce and béchamel twice more, finishing with the béchamel.
13. Sprinkle with the shredded mozzarella cheese and grated parmesan.
14. Insert wire rack in rack into the bake position. Pre-heat the oven. Select BAKE/CONVECTION/175°C/45 mins and press start.
15. When the oven has preheated, bake the lasagne for 45 mins or until bubbling and browned on top.
16. Allow the lasagne to rest for 20 mins before cutting and serving.