



Lasagna



the Smart Oven® Air Fryer Pro

Breville®

Lasagna



Prep 1½ hours / Cook 30 minutes



Serves 8



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Meat sauce

- 1 tablespoon olive oil
- 1 large onion, finely diced
- 6 cloves garlic, minced
- 2 medium carrots, peeled and grated
- 2 stalks celery, finely diced
- 2 pounds (1kg) ground beef
- 2 tablespoons red wine vinegar
- Pinch of sugar
- 1 28-ounce (780g) can crushed tomatoes
- 1 6-ounce (170g) tomato paste
- ½ cup (12g) fresh basil leaves, chopped

1 tablespoon kosher salt

1 teaspoon freshly ground black pepper

Béchamel sauce

- 5 tablespoons (70g) unsalted butter
- ¼ cup (35g) all-purpose flour
- 4 cups (1l) milk
- 1 cup (60g) finely grated Parmesan cheese
- 1 teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

To assemble

- 12 no-boil lasagna sheets
- ½ cup (30g) finely grated Parmesan cheese

Method

1. Heat olive oil in a large, deep sauté pan over medium heat. Add the onion, carrot and celery and cook, stirring occasionally, for 5–7 minutes or until softened. Add garlic and cook for 1–2 minutes or until fragrant.
2. Increase the heat to medium-high and add the ground beef, salt and pepper. Break up the meat with a wooden spoon and stir for 4 minutes, until meat is cooked through but not browned.
3. 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 heat and simmer, uncovered, for 20 minutes. Remove pan from the heat, stir in the basil and set aside.
4. Melt the butter in a medium saucepan over medium heat until foaming. Add the flour and cook, whisking constantly, for 1 to 2 minutes or until mixture bubbles and begins to come away from the side of the pan. Remove the pan from the heat and add the milk all at once, whisking constantly to avoid any lumps. Return the pan to the heat and bring to a boil.
- Reduce heat to medium-low and simmer, stirring constantly with a wooden spoon, for 7–10 minutes or until sauce thickens and coats the back of the spoon. Remove from the heat and stir in the grated Parmesan, salt and pepper.
5. Spread ¼ of the meat sauce (about 2 cups/480ml) evenly on the base of a 9 x 13-inch (23 x 33cm) baking dish.
6. Place 4 of the lasagna sheets over the sauce (they will overlap slightly). Spread another ¼ of the sauce over the pasta followed by ⅓ of the béchamel (about 1½ cups/360ml). Continue layering the pasta, meat sauce & béchamel twice more, finishing with the béchamel. Sprinkle with grated Parmesan.
7. Insert wire rack in rack position 6. Select **BAKE/375°F (190°C)/CONVECTION/30 minutes**. Press **START** to preheat oven.
8. Cook lasagna for 25–30 minutes or until bubbling and browned on top.
9. Let rest for 15 minutes before cutting and serving.