



Lasagne

Here's an easy way to give lasagne a fun twist using Mainland Mozzarella. Instead of using a standard cheddar, Mozzarella will give you a smooth creaminess and the kids will love the stringy strands.

- 60g Mainland butter
- 1/4 cup plain flour
- 450ml milk
- Cooked Bolognese sauce
- 9 dried lasagne sheets
- 1 cup Mainland Grated Mozzarella cheese

1. Preheat oven to 180°C. Grease a 6cm deep, 29cm x 20cm (base) lasagne dish.
2. To create the white sauce, melt butter in a heavy-based saucepan over medium-high heat. Add flour, cook - stirring for 1 to 2 minutes, or until mixture is bubbling. Remove from heat. Slowly add milk, stirring until mixture is smooth. Return to heat, cook - stirring for 10 minutes or until mixture comes to the boil.
3. Spoon a little Bolognese sauce into a baking dish. Top with 3 lasagne sheets. Spoon over half the remaining Bolognese sauce. Top with one-third of the white sauce. Spread evenly over Bolognese. Repeat pasta, Bolognese and white sauce layers. Top with final layer of pasta. Spoon remaining white sauce over pasta sheets. Spread evenly. Sprinkle with Mainland Mozzarella cheese.
4. Bake lasagne, uncovered, for 30 to 35 minutes, or until pasta is tender and top is golden. Stand for 10 minutes before serving.

Alternative

Create lasagne using your trusted and favourite recipe. However try using Mozzarella instead of your usual cheddar cheese. It's just a simple substitution.