

Pink lasagna with Pink Queen Cheese



Informations

People : 4

Preparation : 45 min.

Cooking time : 50. min

Ingredients

- 200 g Pink Queen Cheese
- 14 lasagna pasta sheets
- 500 g minced veal
- 1 onion
- 2 cloves garlic
- 1 tablespoon A l'Olivier olive oil
- Albert Ménès dried oregano
- 50 g Isigny butter
- 50 g flour
- 500 ml milk
- Table salt, freshly ground pepper
- Albert Ménès nutmeg

Preparation steps

1. Preheat the oven to 180°C (thermostat 6).
2. Heat the olive oil over a medium heat in a large frying pan. Add the peeled and chopped onion and garlic, then fry until lightly browned.
3. Add the minced veal to the pan and fry it.
4. Prepare the cheesy béchamel sauce: melt the butter over a medium heat in a saucepan. Add the flour and mix well to make a roux.
5. Gradually pour in the cold milk while constantly stirring with a whisk. Keep whisking until the béchamel sauce thickens.
6. Add 150 g of grated Pink Queen Cheese to the béchamel and stir until completely melted. Season with table salt, freshly ground pepper and a pinch of ground nutmeg. Take the pan off the heat.
7. Pour three quarters of the béchamel over the meat and simmer over a low heat for 5 minutes.
8. Place lasagna sheets in the bottom of the gratin dish, then spread over a thin layer of the meat and béchamel sauce. Add another layer of lasagna sheets.
9. Repeat these steps, alternating layers of lasagna sheets and meat, finishing with a final layer of cheesy béchamel on top.
10. Cover the dish with aluminium foil and bake for about 30 minutes.
11. Meanwhile, slice the remaining Pink Queen Cheese and place it in a lattice pattern on top of the béchamel.
12. Remove the foil, add the Pink cheese and bake for another 15 to 20 minutes, until the top is golden brown and the lasagna is cooked through.
13. Once cooked, remove the lasagna from the oven and let it rest for a few minutes before serving it hot.

? **Tips and Ideas:** Make a vegetarian version with beetroot and spinach, for an even rosier dish!

