

Lasagna with Raclette Le Fribourg



Informations

People : 4

Preparation : **60 min.**

Cooking time : **60 min.**

Ingredients

Lasagna

- 600 g Raclette Le Fribourg
- 500 g fresh minced meat
- 500 g tomato coulis
- Lasagna sheets
- 1 onion
- Salt / Pepper



Béchamel sauce

- 1 onion
- 30 g butter
- 30 g flour
- 500 ml milk
- Salt / Pepper / Nutmeg / Bay leaf

Preparation steps

Lasagna preparation:

1. Sauté the minced meat with the onion and deglaze with the tomato coulis.
2. Season with salt and pepper.
3. Let it simmer for a bit.
4. Grate about 150 g of cheese and set it aside. Slice the rest into thin slices.
5. In a tall baking dish, layer the ingredients, starting with the minced meat, then lasagna sheets, cheese slices, minced meat, lasagna sheets, cheese slices, etc., until the dish is 3/4 full.
6. Pour the previously made béchamel sauce on top and cover everything with grated cheese.
7. Bake the lasagna in a preheated oven at 200°C (392°F) for about 50 minutes.

Béchamel sauce preparation:

1. Peel and finely chop the onion. Melt the butter in a large saucepan and sauté the onions until translucent.
2. Add the flour and cook the mixture while stirring.
3. Remove the pan from the heat, gradually pour in the milk, stirring constantly.
4. Return the pan to the heat, add the bay leaf, and cook over low heat for at least 10 minutes.
5. Stir occasionally to prevent the sauce from sticking.
6. Season with salt, pepper, and nutmeg.