

Lasagne

750 gm minced steak	¾ cup white wine
Olive oil	1 cup water
1 onion	410 gm chopped tomatoes
140 gm tomato paste	410 gm tomato puree
2 teaspoons dried oregano	1 teaspoon dried basil
Salt & black pepper	2 cloves garlic
Grated mozzarella cheese	Grated parmesan cheese
Fresh lasagne sheets	

Heat oil, fry onion until soft. Add minced steak and brown, breaking it up as small as possible. Stir in herbs, garlic, undrained tomatoes, puree, tomato paste, water and wine. Season with salt and pepper. Cover and simmer for 30 minutes.

Spread a thin layer of sauce over bottom of lasagne dish. Top with lasagne sheet, and 1/3 of sauce. Sprinkle with mozzarella and parmesan cheese. Add another layer of lasagne, sauce and cheeses. Finally add the remaining 1/3 of sauce, cover with alfoil and bake for 30 mins at 180 degrees. Take out of oven, remove alfoil and sprinkle top with mozzarella and parmesan cheeses. Return to oven for approx. 15 minutes or until golden brown.