













Recipe Details

Recipe Name : **B-Classic Lasagne Al Forno**
Recipe Category:
Author : **Gordon Ramsay**
Created : **February 16, 2015**
Last Updated : **February 16, 2015**
Portions : **4**

Weight (Per Portion)

One portion of this dish weighs approximately 567.00 Grams

Recipe Ingredients

Ingredient	Quantity	Allergen Warnings
Oil, olive	3 Tablespoon	
Onions, raw	1.5 Large	
Carrots	1 Large	
Garlic	2 Clove	
Oregano, dried	2 Pinch	
Beef, mince, raw	300 Gram	
Tomato, puree	1 Tablespoon	
Sauce, Worcestershire (Lea & Perrins)	1 Tablespoon	 
Bay leaf, dried	1 Unit	
Wine, red	30 Millilitre	 <small>Sulphur Dioxide</small>
Tomato, red, raw	400 Gram	
Pepper, black	1 Pinch	
Milk, whole	350 Millilitre	 <small>Milk</small>
Butter, unsalted	25 Gram	 <small>Milk</small>
Flour, wheat, white, plain	25 Gram	 <small>Gluten</small>
Nutmeg, ground	1 Pinch	
Cheese, Cheddar, English	60 Gram	 <small>Milk</small>
Cheese, Parmesan, grated	30 Gram	 <small>Milk</small>
Pasta, lasagna, sheets, raw	250 Gram	 <small>Gluten</small>
Mustard, smooth	1 Teaspoon	 <small>Mustard</small>
Vinegar, white wine	1 Tablespoon	
Oil, olive	3 Tablespoon	
Salt, sea	2 Pinch	

Recipe Ingredients		
Ingredient	Quantity	Allergen Warnings
Lettuce, average, raw	1 Bulb/Head	

Recipe Alerts	
Allergen Warnings:	<div> <div>Gluten</div> <div>Fish</div> <div>Milk</div> <div>Mustard</div> <div>Sulphur Dioxide</div> </div>

Recipe Method
Preheat the oven to 220C/200F/Gas Mark 7.

