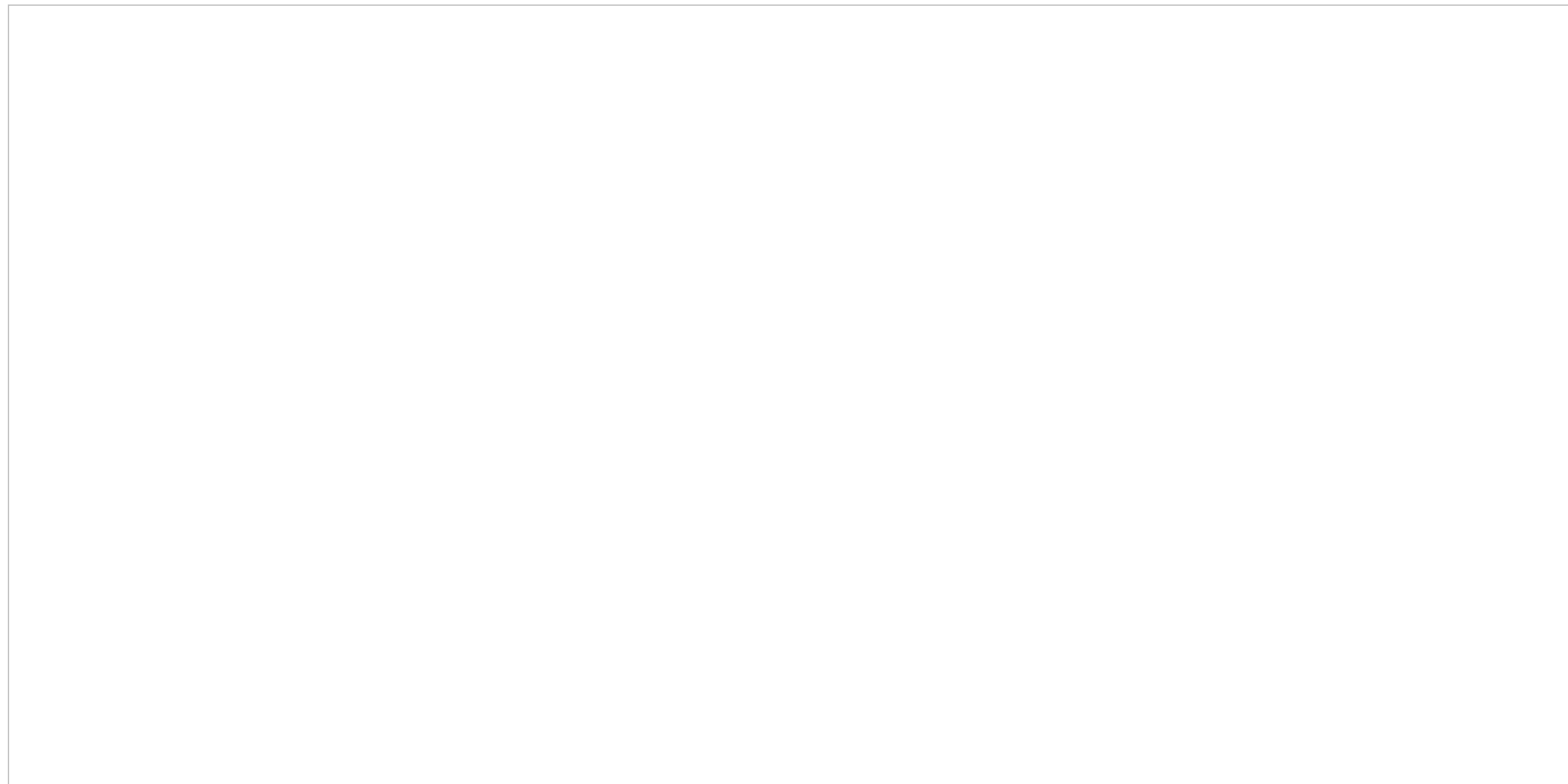


The right cheese is quickly selected.

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Lasagne with Brugge prior



Ingredienten:

200 g Brugge prior grated

10 to 15 sheets of green lasagne

Flat-leaf parsley and rocket to garnish

100 g Brugge butter

350 g mixed mince (veal/pork)

350 g beef mince (steak tartare)

2 large smoked onions

150 ml white wine

4 tbsp tomato purée

600 g cubed tomatoes

1 small chilli pepper

Salt and pepper

600 ml full-fat milk

1 onion

2 bay leaves

50 g butter

50 g flour

½ tsp nutmeg

50 g prior grated

Salt and pepper

Preparation:

Heat 100 g butter in a large pan, fry the chopped chilli pepper and onions, add the mixed mince and the beef mince and briefly fry.

Add the wine, the cubed tomatoes, the salt and pepper and the tomato purée. Gently simmer for 20 min, without a lid. Occasionally stir and check the seasoning.

Boil the milk together with a chopped onion and the bay leaves and then strain.

Prepare a roux with the butter, the flour and the milk, add the cheese and the herbs and stir until you obtain a smooth sauce.

Butter an oven dish and start to layer your lasagne, alternating layers of lasagne sheets, meat sauce, lasagne sheets, béchamel sauce, grated cheese, lasagne sheets

and so on. The top layer must be béchamel sauce, over which you sprinkle the grated cheese.

Bake in the oven at 180°C for 40 minutes.

4 personen

100 min

Main dish

3

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