

Lasagne with Brugge Prestige Cheese, Brugge Old Cheese and lamb



Ingredienten:

- 200 g Nazareth butter
- 200 g grated Brugge Prestige cheese
- 200 g grated Brugge Old cheese
- 250 g lamb meat, cut into cubes
- 250 g lasagne sheets
- 3 carrots (chopped)
- 2 large onions (chopped)
- 2 red peppers (chopped)
- 3 white celery stalks (chopped)
- 120 g green peas
- 300 g pumpkin or squash (chopped)
- ¼ litre chicken stock
- 150 g flour
- 125 ml double cream
- Salt and pepper

Preparation:

Heat 150 g of butter in a pan; add the carrots, onion, celery and braise for 5 minutes; then add the squash/pumpkin and peppers and braise for another 10 minutes.

Add the cream, chicken stock, and peas. Season with salt and pepper.

Add the flour, stirring well, over medium heat.

Fry the meat in 50 g of butter and then add the cooked meat to the vegetables. Stir everything well together, and remove the pan from the heat.

Next, line an oven dish (25x32 cm) with a sheet of baking parchment; then put down a layer of lasagne sheets, followed by ½ of the vegetable-meat mixture, then ½ of the cheese mixture (Old and Prestige), then again a layer of lasagne sheets and finally the remainder of the cheese.

Bake in a preheated (180 to 200°C) oven for 30 minutes, until a nice crust is formed.

