

Venison Lasagne

Serves 6 PREP: 20m COOK: 2h30 READY IN: 2h50



Ingredients

1 kg venison mince	100g Plain Flour
1.5 brown onion	800g tinned chopped tomatoes
1 large carrot	1 litre of venison stock
2 sticks celery	400g fresh or dried pasta sheets
2 garlic cloves	500ml milk
2tsp tomato puree	50g butter
1 sprig fresh thyme	2 cloves
1 tsp dried oregano	25g grated parmesan cheese
2 bay leaves	50g of grated mature cheddar cheese

Instructions

1. For the cheese sauce Add half an onion, the cloves and 1 bay leaf to a saucepan with the milk. Bring to the boil, turn the heat off and keep warm. Melt the butter, add 50g of flour and mix to form a roux. Cook for no more than 2 min, then take off the heat and allow to cool slightly.
2. Remove the onion, bay leaf and cloves from the milk. Stir a third of the milk into the roux, mixing continuously until smooth. Add another third of the milk, stirring until smooth. pour in remaining milk and turn the heat down. Allow to cook for 30 min, add half the cheddar and all the parmesan. Continue stirring well until all the cheese melts, allow to cool.
3. Bring the stock to the boil and reduce heat to keep warm. Heat a little oil in a large saucepan, add mince and fry off until cooked then remove from the pan, remove the meat and keep to one side.
4. Finely chop the carrot, celery, one onion and the garlic. Add the onion and garlic to the pan that the meat was fried in and sweat off in a little oil. After 5 min, add the carrot and celery. Once the veg softens, add the meat and stir well before adding the tomato puree and herbs.
5. Cook for 4 min, then add 50g of flour and stir Well. Add the tinned tomatoes and cook for a further 5 min. Finally pour in the hot stock and bring everything to the boil. Cook on a gentle heat for 90 mins. If the sauce reduces too quickly or becomes too thick, add a little more stock. Correct the seasoning and allow to cool before using.
6. Once the meat and cheese sauces have cooled down, spoon a little of the cheese sauce over the bottom of a deep, oven proof dish. Place the pasta sheets on top. Add enough meat sauce to coat the pasta well, cover with a second layer of pasta and then the cheese sauce. Continue layering until you have about 1cm below the lip of the dish. Finish with a layer of the cheese sauce and sprinkle the remaining cheddar on top.
7. Pre-heat the oven at 180 degrees centigrade and place the lasagne onto a baking tray to catch any overflow. Cook for 1 hour, checking that the centre is well cooked and piping hot.