



3-CHEESE LASAGNA

(serves 6 - 8)

Last week, we shared the ICA's recipe for making Ricotta cheese at home during lockdown (and thereafter of course!). This wonderful 3-cheese lasagna recipe utilizes that ricotta in a trusty comfort meal, lifting this classic to light, airy perfection.

Try it and post your attempt to Instagram, tagging the ICA @icachef

INGREDIENTS

- 30 ml olive oil
- 1 onion, finely chopped
- 1 carrot, finely chopped
- 1 celery stick, finely chopped
- 1 garlic clove, crushed
- 675 g minced beef
- 400 g can chopped tomatoes
- 300 ml red wine
- 30 ml tomato paste
- 10 ml dried oregano
- 9 lasagna sheets
- 450 g mozzarella cheese, thinly sliced
- 450 g ricotta cheese
- 115 g mature cheddar cheese, grated
- salt and freshly ground black pepper



METHOD

- Heat the oil and gently cook the onion, carrot, celery and garlic, stirring for 10 minutes until softened.
- Add the mince and cook until it changes colour, stirring constantly and breaking up the meat.
- Add the tomatoes, stock, wine, tomato paste, oregano and salt and pepper and bring to the boil, stirring. Cover, lower the heat and simmer gently for 1 hour, stirring occasionally.
- Preheat the oven to 180°C. Check for seasoning. Ladle one-third of the meat sauce into a baking dish and cover with 3 sheets of lasagna.
- Arrange one third of the mozzarella slices over the top, dot with one third of the ricotta and sprinkle with one third of the cheddar cheese.
- Repeat these layers twice. Bake for 40 minutes.
- Leave to cool for 10 minutes before serving.