

Lasagne with Crème fraîche und Mozzarella

For 4 people

Prepare:

3 onions, chopped

2 garlic, chopped

fry in sunflower oil

400 gr minced meat (beef, veal, pork or mixed)

add to pan

a good sip or more...red wine

1 dl chicken bouillon

for deglazing

add, when alcohol has evaporated

2 dried laurel leaves (take out before putting in form)

1 big carrot, in small cubes

200 gr celery, in small cubes

1 can tomatoes

A little tomato mark

1-3 Chillies, minced, as desired

Fresh black pepper

add and cook for about 1 or 2 hours

Fresh, Italian parsley

For the ones that like coriander

Season to taste

Let mixture cool down

Prepare:

1 or 2 Mozzarella pieces, cut in slices

1 can crème fraîche

300 gr Parmesan, grated

Lasagne pasta

Take a big enough gratin form and start filling the bottom with some meat sauce. Add on top about 4 table spoons crème fraîche and some slices mozzarella. Then put one layer pasta leaves on it. Break it in pieces if they do not fit. Repeat filling meat sauce, crème fraîche and mozzarella and a layer of the pasta. For the last layer add only meat sauce and make sure the pasta underneath is fully covered with sauce (otherwise pasta gets hard)

Now put parmesan on top so that is all covered and looks like fresh snow in winter.

Put for about 30-45 mins into the oven at 200 degrees. Lasagne is ready when parmesan is crusty and golden.

Enjoy!