

Mince Lasagna

By Hlengiwe Khumalo

Ingredients

1 large one, peeled and chopped
1 green pepper
1 kg Minced meat (serves 6)
2 carrots peeled and diced
1 tablespoon of curry powder
1 tablespoon of zeal
1 tablespoon garlic
1 tablespoon of turmeric
1 tablespoon of paprika
3 bay leaves
Olive oil
1 tablespoon curry paste
Little bit of tomato sauce
Little bit of fruit chutney
5 large mushroom chopped
6 potatoes
Grated cheese
Lasagna sheets
Knorr Mushroom sauce
Mash Instant powder
10g margarine
1 cup of milk



Method to prepare Mince curry

Heat the olive oil in a pot, add your minced meat and fry it for 10 minutes then add garlic and spices and fry for another 10 minutes.

Add onion and fry for 15 minutes. Add tomato sauce with little water, then add mushrooms, carrots, green pepper and cook for 30 minutes on low heat until all ingredients are done.

Method to prepare Creamy Mushroom Sauce

Pour contents of packet into a jug
Fill up to 250 ml with rapidly boiling water
Stir with a fork for 1 minute

Method to prepare mash potatoes & lasagna

Peel your potatoes, put them in boiling water and add pinch of zeal.

Once soft you mash it and add Rama. Keep stirring so that they don't have lumps. Continue stirring until its smooth. Whilst stirring, add milk and instant mash powder for tender taste.

You have to do 4 layers- start with your mince - lay it nicely on the casserole dish, add lasagna sheet, add mash potato. Repeat another 3 times, add creamy mushroom sauce and sprinkle grated cheese. Allow to stand for 25 minutes.

Baking instruction

Preheat your oven at 150 degrees

Insert your casserole dish and bake for 45 minutes until the top layer is golden brown.



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