



# UCCOOK

## Rustic Beef Lasagne Bake

with a fresh salad & piquanté peppers

**Hands-on Time:** 40 minutes

**Overall Time:** 55 minutes

**Fan Faves:** Serves 3 & 4

**Chef:** Suné van Zyl

**Wine Pairing:** Paul Cluver | Village Pinot Noir

Nutritional Info	Per 100g	Per Portion
Energy	625kJ	4355kJ
Energy	150kcal	11042kcal
Protein	7.6g	52.7g
Carbs	12g	87g
of which sugars	3.7g	25.5g
Fibre	1.6g	11.2g
Fat	7.3g	50.8g
of which saturated	2.7g	18.8g
Sodium	209mg	1453mg

**Allergens:** Cow's Milk, Egg, Gluten, Allium, Wheat, Sulphites

**Spice Level:** Moderate

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
30g	40g	Pumpkin Seeds
2	2	Onions <i>peel &amp; finely dice 1½ [2]</i>
450g	600g	Beef Mince
37,5ml	50ml	Spice Blend <i>(30ml [40ml] NOMU Moroccan Rub &amp; 7,5ml [10ml] Fennel Seeds)</i>
90ml	125ml	Pesto Princess Harissa Paste
300g	400g	Cooked Chopped Tomato
12	16	Lasagne Sheets
60ml	80ml	Cake Flour
300ml	400ml	Low Fat UHT Milk
120g	160g	Mozzarella Cheese <i>grate</i>
60g	80g	Salad Leaves <i>rinse &amp; roughly shred</i>
60g	80g	Piquanté Peppers <i>drain</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Water  
Sugar/Sweetener/Honey  
Tea Towel  
Butter  
Seasoning (salt & pepper)

**1. MMMOROCCAN MINCE** Preheat the oven to 200°C. Bring a pot of salted water to the boil. Return the pan to medium heat. Fry the onion until it turns golden, 4-5 minutes. Add in the mince and work quickly to break it up as it starts to cook. Fry until browned, 3-4 minutes (shifting occasionally). Add the Moroccan spice and the harissa paste. Fry until fragrant, 1-2 minutes (shifting constantly). Pour in the cooked chopped tomato and 450ml [600ml] of water. Simmer until thickened, 12-15 minutes. Remove from the heat, add a sweetener (to taste), and season.

**2. CRUNCHY SEEDS** Place the pumpkin seeds in a pan over medium heat. Toast until golden brown, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.

**3. PREP STEP** When the pot of salted water is boiling, add the lasagne sheets - 4 sheets at a time. Cook until al dente, 6-8 minutes (shifting occasionally). Remove from the pot and immediately place in a bowl of cold water. Once cooled, drain on a clean tea towel in a single layer. Cut the lasagne layers into thick ribbons and toss through a drizzle of olive oil. Reserve the pasta water.

**4. BEGIN THE BECHAMEL** Place a pot over medium heat with 60g [80g] of butter. Once melted, vigorously whisk in the flour to form a roux. Cook out until lightly golden, 1-2 minutes (stirring constantly). Slowly whisk in the milk until the sauce thickens. If the béchamel is too thick for your liking, add the reserved pasta water until a saucy consistency. Remove from the heat and season.

**5. LAYER THE LASAGNE** If your pan is not oven-proof, transfer the saucy mince to a baking dish. Dollop ¾ of the béchamel sauce over the mince and mix it slightly, creating a marble effect. Gently mix the lasagne ribbons through the saucy mince. Top with the remaining bechamel sauce and cheese. Bake in the hot oven until the cheese is melted, 10-12 minutes.

**6. SIMPLE SALAD** In a bowl, combine the salad leaves, the peppers, ½ the pumpkin seeds, and a drizzle of olive oil. Season and set aside.

**7. LIP-SMACKING LASAGNA** Dish up a heaping helping of the cheesy harissa beef lasagna alongside the fresh salad. Garnish with the remaining seeds. Tuck in, Chef!