



Cheat's lasagne

with cheat's napoletana sauce

Recipe by Rose Ottavi-Kokkoris



Serves 6



2 hours

INGREDIENTS

- 3-4 cloves garlic
- Olive oil
- 1 carrot
- 2 celery sticks
- 3 bottles passata
- Herbs of your choice (rosemary, bay leaf, basil, oregano...)
- Chilli (optional)
- Lasagne sheets
- 500g grated cheddar or tasty cheese

DIRECTIONS

Make the sauce:

1. Heat a large saucepan.
2. Add a generous amount of olive oil to the pan, and gently fry 3-4 cloves of crushed garlic.
3. Decant 3 bottles of passata into the pan. Rinse each bottle with water (or wine), and add that liquid to the sauce.
4. Chuck in a diced carrot, 2 diced celery sticks and sticks of your favourite herbs (e.g. rosemary/bay leaf/basil) and season to taste. Add 1 tsp crushed chilli if desired.
5. Simmer the sauce for an hour.

Construct the lasagne:

1. Spread a ladle of sauce on the bottom of the baking tray, then start layering lasagne sheets (make sure the edges that overlap are dipped in sauce).
2. Alternate layers of sauce, then pasta sheets, then two handfuls of cheese. Repeat until lasagne reaches ALMOST the edges of the tray.
3. Finish with sauce and extra cheese on top.
4. Bake at 180°C for an hour, or until corners are sufficiently crispy (read: burnt).



Afternoons
with Joel Rheinberger
on 936AM and the ABC listen app

