

## 0.1 Sausage and Leek Lasagne

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- ↪ 4 *Streaky bacon rashers* Cut the bacon, and break the sausage up with your hands. Fry both together  
↪ 4 *Sausages* in a pre-heated pan, until the meat is cooked.
- ↪ 2 *Leeks* Fry the leeks with the bacon and sausage, adding butter or another fat if  
↪ *Pepper, Salt, to taste* necessary, until the leek softens.
- ↪ 250 g *Lasagne Pasta* In the meantime, boil some water and cook the lasagne sheets for two minutes  
↪ *Sheets* if fresh, or until al dente if dry.
- ↪ 600 mL *Béchamel* Prepare some Béchamel, and season to taste with salt and nutmeg  
↪ *Salt*  
↪ *Nutmeg*
- ↪ 50 g *Parmesan* Cover the bottom of a non-stick tray with bechamel and then lay the first  
layer of pasta. Spread some more bechamel and some of the leek, bacon and  
sausage mix. Cover it all with grated parmesan.
- Repeat for approximately three layers (for a tray of 30x20 cm), making sure  
that the last layer is completely covered by bechamel and cheese.
- Bake for 25 minutes at 220 °C covering the tray with foil until the last 5–10  
minutes.
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