

0.1 Sausage and Leek Lasagne

↪	4 <i>Streaky bacon rashers</i>	Cut the bacon, and break the sausage up with your hands. Fry both together in a pre-heated pan, until the meat is cooked.
↪	4 <i>Sausages</i>	
↪	2 <i>Leeks</i>	Fry the leeks with the bacon and sausage, adding butter or another fat if necessary, until the leek softens.
↪	<i>Pepper, Salt, to taste</i>	
↪	1 L <i>Béchamel</i>	Prepare some Béchamel, and season to taste with salt and nutmeg
↪	<i>Salt</i>	
↪	<i>Nutmeg</i>	
↪	250 g <i>Lasagna Pasta Sheets</i>	Soak each lasagna sheet in a bowl of boiling water for one or two minutes before using.
↪	50 g <i>Parmesan</i>	Cover the bottom of a rectangular baking dish 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 three or four 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 (200 °C fan) covering the tray with foil until the last 5–10 minutes.
