



Lasagne (Serves 3 to 4 people)

Half of the Spaghetti Bolognese mix (qv)
1 ounce of butter
1 ounce of Juvela flour mix
1/2 a pint of milk
1/4 of a pint of whipping cream
One level teaspoon of nutmeg
Salt and pepper to taste

Place the milk and cream in a saucepan and whisk in the flour and nutmeg
Add the butter and bring slowly to the boil whisking all the time
Cook for 10 minutes on as low a light as possible

Heat up the Bolognese Sauce.

In a flat dish spread layers of 2 sheets of Lasagne, 1/4 of the Bolognese Sauce and then 1/4 of the cream sauce. Repeat until everything has been used up, then sprinkle about 2 ounces of grated Cheddar Cheese on top.

Bake in the middle of the oven at Mark 4 for 30 to 35 minutes

Serve with a salad selection as available

Bake middle of oven at Mark 4 for



This recipe has been brought to you by The Cream Of Tartar Company Limited

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