

Lasagne Périgourdine

(for 12 hungry people)

1 kg good quality sausage meat

1 kg minced beef

2 thighs of canard confit

2 aubergine (medium) cut into ½ inch cubes

3 courgettes (medium) cut into ½ inch cubes

3 onions (medium) diced

500g of Passata (more liquid than tomato puree)

2 tins peeled tomatoes - chopped

500g mushrooms

Bottle red wine

Salt, Pepper & Herbes de Provence

10 drops - Worcestershire Sauce

- changing the quantities a bit to suit your own taste will not drastically affect the end result -

The day before you want to eat your lasagne, you need to cook the sauce. Degrease the duck confit in a large pan. Remove the flesh from the bones & skin. Put aside.

In the same pan, fry off the onions with salt and pepper until soft, and then add the mushrooms. Remove and put with the confit flesh.

Fry off the pork mincemeat with some freshly ground pepper until nicely coloured. Remove and add to duck, onions & mushrooms. Fry off the minced beef with a good handful of Herbes de Provence. Roast the aubergines and courgettes in the oven (with a pepper or two and another onion for good measure, if you like) then add to other cooked ingredients. Alternatively, you can fry them off in a wok/large pan, but cooking everything separately gives for a better end taste.

Then, mix everything together in a big pot and add the passata, the wine, the Worcestershire Sauce and the tinned tomatoes - this should give you quite a liquid mixture. Let this bubble

gently for 2 hours. After the 1st hour, have a taste to decide whether or not you want to add more salt, pepper or herbs. If in doubt, add a bit more wine!

Leave in the fridge overnight. Make your lasagne starting with a layer of sauce on the bottom (prevents the pasta from sticking), then a layer of pasta, a layer sauce etc, and finish with a layer of pasta. Cover this with Bechamel Sauce. Sprinkle a mixture of grated Emmenthal (or Gruyere) and grated Cheddar (or Cantal).

Cook in a medium oven for just under 1 ½ hours. Bon Appétit!