



Macaroni cheese lasagne

Serve yourself a bowl of comfort with this combination of mac 'n' cheese and lasagne – it's the ultimate indulgence

SOURCE BBC GOOD FOOD, WINTER ONE POTS SPECIAL, P34 | SERVINGS 6-8
PREP 10 MINS PLUS RESTING | COOK 1 HOUR 20 MINS

2 tbsp olive oil
300g lean beef mince
25g smoked pancetta, chopped
1 onion, finely chopped
2 celery sticks finely chopped
1 carrot, finely chopped
1 garlic clove, crushed
150ml red wine
1 tbsp tomato purée
400g can chopped tomatoes
250ml beef stock
2 bay leaves
1 rosemary sprig
1 tsp sugar
250g macaroni
40g grated mozzarella
a few basil leaves, to serve optional
For the cheese sauce
25g butter
25g plain flour
1 tsp English mustard
400ml semi-skimmed milk
nutmeg, for grating
50g grated parmesan
50g mature cheddar, grated

1 Heat half the oil in a large, heavy-based frying pan or flameproof casserole dish over a medium-high heat and fry the mince and pancetta until golden. Transfer to a bowl using a slotted spoon and set aside.

2 Add the remaining oil to the pan and fry the onion, celery and carrot for 10 mins until just softened. Add the garlic and cook for 1 min more, then return the meat to the pan. Tip in the wine, bring to a simmer and cook until the mixture is reduced by half. Stir in the tomato purée, tomatoes, stock, bay, rosemary and sugar. Leave to simmer, covered, for 30 mins, then remove the lid and simmer uncovered for 10 mins more until reduced. Once completely cool, the ragu will keep in the freezer for up to two months.

3 Meanwhile, make the cheese sauce. Melt the butter in a saucepan until foaming, then stir in the flour and cook for 2 mins. Stir in the mustard, remove from the heat and gradually whisk in the milk in small additions. Return the pan to the heat and simmer for 5-6 mins, whisking continuously until thick and smooth. Grate in a little nutmeg and add the parmesan and 40g of the cheddar, then season to taste.

4 Heat the oven to 200C/180C fan/gas 6 and cook the macaroni in a large pan of boiling water for 5 mins. Drain, then stir into the cheese sauce. Spread the ragu into the base of 2 rectangular pyrex dishes, then spoon over the mac 'n' cheese and spread out to cover the ragu. Top with the rest of the cheddar and the mozzarella, and bake for 25-30 mins until golden and bubbling. Let stand for 5 mins, then scatter over a few basil leaves to serve, if you like.

This can make quite a wet ragu; consider using less stock or reduce for longer.

PER SERVING (8) 574 kcals • fat 25g • saturates 13g • carbs 49g • sugars 9g • fibre 4g • protein 33g • salt 1.3g