

VENEZUELAN THREE CHEESE LASAGNA

Chef Alejandro Cardoso, Tres Méridas, Frisco, Texas

Yield: 2 servings

method

- Preheat oven to 375° F.
- Prepare Tomato-Beef Sauce and Béchamel Sauce (recipes below)
- In a 5 x 9 x 3 baking pan, prepare three layers of the following ingredients:

Lasagna noodles
Solé! Oaxaca
Tomato-beef sauce
Sliced ham
GranQueso

- Top with ½ cup béchamel.
- Cover and bake to heat throughout (approx. 20 – 30 minutes). For service, top with remaining béchamel sauce, **Solé! Queso Fresco**, and cilantro or parsley.

Tomato-Beef Sauce

- Brown ground beef and onion in a medium skillet. Drain excess fat; add tomato sauce and bay leaf, season with salt and pepper. Simmer for 10 – 15 minutes, stirring occasionally until ingredients are well combined and slightly thickened. Remove bay leaf.

Béchamel Sauce

- Melt butter in a medium saucepan over low heat. When butter begins to froth, whisk in flour and cook for approximately 1 minute or until thickened (do not allow mixture to brown). Slowly add warm milk, whisking constantly until flour-butter mixture and milk are fully incorporated (if lumps form, whisk more vigorously). Cook for approximately 5 minutes, or until sauce is fully thickened. Keep warm until ready for use.

ingredients

- 6 sheets lasagna noodles, cooked, drained and kept warm
- 4 ounces **Solé! Oaxaca**, shredded
- 1 cup tomato-beef sauce (recipe below)
- 4 ounces sliced ham
- 2 ounces **GranQueso**, shredded
- 1 cup béchamel sauce (recipe below)
- 2 ounces **Solé! Queso Fresco**, crumbled
- Chopped cilantro or parsley for garnish

Tomato-Beef Sauce

- 6 ounces ground beef
- ½ medium onion, chopped
- 1 cup tomato sauce
- 1 bay leaf
- Salt and pepper to taste

Béchamel Sauce

- 3 tablespoons butter
- ¼ cup flour
- 1½ cups warm milk