

# Just like mama used to make



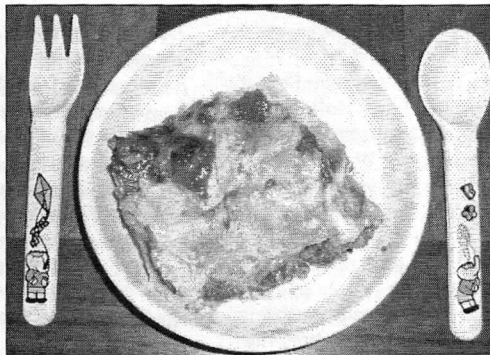
Simone Castello recreates two family favourites from her childhood in Italy

## Lasagne Piemontese

Use 20cmx29cm  
Pyrex dish  
**400g beef mince**  
**(300g bag of spinach if veggie)**  
3 garlic bulbs, chopped finely  
**1 onion, chopped finely**  
9 lasagne sheets  
**Oil to grease**  
1 teaspoon sugar  
**Can of chopped**

**tomatoes**  
Mixed herbs to taste  
**50g Cheddar, grated (we use Parmesan or mozzarella slices but cheddar is fine)**

For Béchamel (white sauce)  
25g salted butter  
**4 tablespoons flour**  
560ml milk



1. Make the sauce by melting the butter in a non-stick saucepan. Take off the heat and mix in the flour with a wooden spoon, then gradually add the milk, stirring well. Put back on stove and stir continuously till it boils, reduce the heat and stir for 5 to 10 minutes till it has thickened. The right consistency is like double cream; if it doesn't get there add a bit more of flour. Set aside.

2. Boil the lasagne sheets till half cooked (a bit on the firm side). Ignore the packet instructions, if you don't cook them they dry up in the

oven. Drain under cold running water and separate them carefully. Lay them individually on a tray or sheet greaseproof paper.

3. Fry the mince till golden and add garlic towards the end or it will burn. If you're using the spinach, boil it and drain thoroughly. You will have to fry the garlic and onion on their own and mix them with spinach when cooked. Set aside.

4. Preheat the oven to 200C (180-190C in a fan oven). Grease the dish with oil. Put the sugar in the chopped tomatoes and stir well (it

reduces acidity).

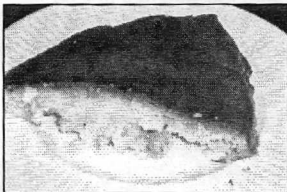
5. Place three lasagne sheets on the bottom of the dish, distribute half mince (or spinach) mix, spoon some white sauce, some chopped tomatoes (leave out water), then sprinkle some herbs.

6. Place three lasagne sheets on top and repeat the filling, then put last three sheets on top and pour the rest of the sauce on them. Distribute some chopped tomatoes and all the grated cheese on top.

7. Bake for 30-40 minutes till piping hot. The lasagne should look firm.

## Budino di Semolino (semolina pudding)

850ml milk  
**200g semolina**  
100g caster sugar  
**60g raisins**  
2 tablespoons butter  
**4 eggs**  
3 tablespoons rum or Amaretto (for children, replace with 2 teaspoons vanilla extract)  
**Pinch of salt**  
Grated lemon zest (or candied orange peel + 1 tsp lemon juice)



1. Heat oven to 175C.  
2. Heat the milk in a pan and add semolina gradually,

stirring constantly. Cook for about 15 minutes, then let it cool a bit and stir in the rest of the ingredients.

3. Transfer the mixture to a buttered pudding mould or a cake tin and bake it until it sets (between 1 and a half to 2 hours). It should look firm, no wobbling.

4. Cool then refrigerate. Serve cold.