

Salmon Lasagna

1 packet fresh lasagna sheets
2 fillets Australian salmon
Parmesan cheese
250g ricotta cheese) Defrost spinach & mix with cheese
1 box frozen spinach)

White sauce *made as follows*

2 cups milk)
6 peppercorns)
2 bay leaves)
1/4 tsp. mace)
4 tablespoons butter
2 heaped tablespoons plain flour.

Place all ingredients in saucepan and warm for 10 mins. Then strain.
In saucepan add butter, when melted, stir in flour and cook for 1 min.
Slowly add strained milk stirring constantly to make a thick sauce. Optional
add cheese.

Tomato mix

2 red onions
1 clove garlic – fry together, *then add*
1 tablespoon white wine
425g can tomatoes
2 tablespoon tomato paste

Flake salmon chunks into mixture and stir.

Build layers of lasagna. Spoon small amount of white sauce over bottom of lasagna dish, place a layer of lasagna, ricotta mix, white sauce, lasagna sheets, salmon mix, white sauce, lasagna sheets, white sauce, finishing with a good sprinkling of parmesan cheese. Bake 180, 30 minutes or until brown.