

Recipe Cards

Game Lasagne



National Trust

Game lasagne with roasted vegetables



Prep: 30 minutes
Cook: 1 hour 15 mins



Serves: 6

4tbsp vegetable oil

250g onions, finely chopped

120g carrots, finely diced

2 sticks celery, finely diced

600g minced mixed game (we used 50% venison, 25% rabbit, 25% pheasant)

4tbsp red cooking wine

200g mushrooms, finely chopped

400g tin chopped tomatoes

2tsp rosemary, finely chopped

2tsp thyme, finely chopped

salt and pepper

For the cheese sauce;

25g margarine

25g plain flour

200ml milk

125g cheddar cheese, grated

150g lasagne sheets

For the roasted vegetables;

125g fennel, roughly chopped

75g carrots, roughly chopped

125g squash, roughly chopped

100g leeks, roughly chopped



The perfect twist on a family classic, with rich game in tomato sauce and lots of seasonal fresh vegetables on the side, this is a truly delicious dish.

- 1 Heat 2tbsp of oil in a large pan then add the onions, carrots and celery and sweat for five minutes. Add the minced game, increase the heat and stir until lightly browned.
- 2 Add the wine, tomatoes, mushrooms and herbs; bring to a boil, season then reduce heat and simmer for 30 minutes.
- 3 For the cheese sauce: melt the margarine in a large pan then sprinkle in the flour and cook until you have a thick paste.
- 4 Gradually whisk in the milk until you have a smooth sauce, season with salt and pepper then add $\frac{3}{4}$ of the cheese and stir until melted.
- 5 To assemble the lasagne layer a deep dish with the game mix, lasagne sheets and cheese sauce (you should have three layers of game mix). Sprinkle on the remaining cheese, cover with foil and cook at 170°C for around 30 minutes.
- 6 Whilst the lasagne is cooking put the chopped veg in a baking tray with 2tbsp oil and seasoning, roast until tender.
- 7 When the lasagne has been cooking for 30 minutes remove the foil and bake for a further 10 minutes until golden and bubbly. Serve alongside the roasted veg.

All ovens vary so please use times and temperatures as guides. Please check food packaging for allergens.



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