

## Method:

Heat the oil in a large frying pan over high heat. Brown the mince, stirring with a wooden spoon to break up any lumps. Add the tomato paste, cook, stirring until all the mince has been coated. Add the Shiraz, cooking off the alcohol, add the passata, stock and oregano. Stir and season to taste, salt, pepper and chili flakes (optional)

Simmer for 10 minutes or until reduced slightly.

Meanwhile, whisk the cream and eggs in a bowl until combined. Season. Stir through the 2 cups cheese.

Grease the insert of a 3.5L slow cooker. Spread a thin layer of the mince mixture over the base of the insert. Cover with a layer of lasagna sheets, breaking the sheets to fit. Drizzle one-fifth of the cream mixture over the lasagna sheets and top with one-quarter of the remaining mince mixture. Continue layering with remaining lasagna sheets, cream mixture, and mince mixture, finishing with a layer of cream mixture.

Sprinkle with remaining 1 cup cheese.

Cook on Low for 3 1/2 - 4 hours or until the lasagna sheets are tender and the liquid is mostly absorbed. Carefully remove the insert from the slow cooker.

Set aside, covered, for 10-15 minutes to rest, serve with a side salad and a glass of Shiraz!



## Slow Cooker

### Lasagna

#### Ingredients:

1 tbsp extra virgin olive oil

1 kg beef mince

1/3tbs tomato paste

½ cup red wine - The Grower Shiraz

750ml Passata

1 cup chicken stock

1 tbsp dried oregano leaves

250g pkt dried lasagna sheets

600ml cooking cream.

3 free range eggs lightly whisked.

3 cups coarsely grated cheese

Serves 4

Prep time less than 30 minutes

Cooking time 10 to 30 minutes

Slow cooker time 3.5 - 4 hours

