

Recipes and Tips



Lasagna Soup

Serves 2

2 tablespoons of olive oil

500g mince (optional)

1 pint rich tomato sauce with vegetables

1 pint stock

50g lasagna sheets, broken into pieces

salt

Roule, Boursin or cream cheese with garlic

In a heavy bottomed pot, if you don't have a homemade tomato sauce with vegetables, cook an onion until translucent, then add the mince (if you are using it) and brown. Add and cook any other vegetables you wish – sweet pepper, celery, courgette, carrot.

Then add the stock and bring to the boil, add the pieces of the lasagna sheets, stir so that the pieces don't stick together. Reduce the heat to a simmer and cook for 10 to 12 minutes uncovered, stirring occasionally.. Cook until the pasta is tender and the broth has reduced slightly. Season to taste.

Put into bowls and add a large dollop of soft cheese with garlic. Stir in.