

Kimchi Lasagne



Your beloved classic with a kick. Perfect for winter.

Recipe provided by [Lara Lee](#) as part of the Guardian Feast App Partnership. Download Feast on the [App store for Apple iOS](#) or [Google Play for Android](#).

Ingredients

6 fresh lasagne sheets
100g parmesan cheese, grated
Kimchi Sauce
1 tbsp olive oil
250g lean beef mince
6 garlic cloves, peeled and minced
450ml tomato passata
1 tbsp fish sauce
600g kimchi, roughly chopped
 $\frac{1}{4}$ tsp fine salt
 $\frac{1}{4}$ tsp ground white pepper

Bechamel Sauce

2 ½ cups whole milk

70g unsalted butter

6 anchovies

½ cup plain flour

2 tbsp gochujang

200g cheddar cheese, grated

3 spring onions, thinly sliced, plus extra for garnish

¼ tsp fine salt

Method:

1. Preheat the oven to 220°C fan. To make the kimchi sauce, heat the oil in a large frying pan on a medium-high heat. Add the beef mince and cook until browned, stirring regularly, for 4-5 minutes. Add the garlic and cook for a further minute, stirring to combine. Stir in the passata and fish sauce, then cook for 2-3 minutes until slightly thickened. Add the kimchi to the pan and cook for 2 minutes, stirring to combine. Season with the salt and white pepper, then remove from the heat.
2. To make the bechamel, warm the milk in a medium saucepan on a medium-low heat until just warmed through, then remove and set aside. Wipe the pan, then add the butter and anchovies on a medium-low heat. Lightly mash the anchovies with a wooden spoon as it melts with the butter, stirring for 1-2 minutes. Add the flour and mix together for 1 minute, until fully incorporated.
3. Add ½ a cup of the milk and stir together vigorously, using the back of the wooden spoon against the side of the pot to smooth out any lumps. Once all lumps are removed, add the remaining milk, stirring continuously as you pour.
4. Increase the heat to medium, stirring occasionally until it begins to thicken, for 6-8 minutes. Add the gochujang, stir together for 1 minute, then remove from the heat. Add the cheese, spring onions and salt, stirring together until the cheese has melted, for about 1 minute.
5. In a 20cm x 30cm baking dish, spread 1 cup of the kimchi sauce over the base. Evenly top with 2 fresh lasagne sheets - it's okay if they overlap. Spread the sheets with 1½ cups of kimchi sauce, then cover the kimchi layer with 1 cup of the bechamel sauce. Top with 2 lasagne sheets again, then spoon over the remaining kimchi sauce and 1 cup of bechamel sauce. Layer the remaining lasagne sheets on top. To finish, cover the sheets with the remaining bechamel

sauce and sprinkle all over with the parmesan cheese.

6. Put the lasagne in the oven and bake uncovered for 30 minutes, until the cheese is browned and the sauce is bubbling.
7. Remove from the oven and cool for at least 10 minutes to allow the lasagne to set. Sprinkle over the remaining spring onions to garnish. Use a sharp knife to cut the lasagne and serve hot with a side salad or vegetables.