

More than 1 hour

Makes 12-20 roll ups

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Ingredients:

- 6-10 cooked lasagne sheets, cut in half lengthwise

Bolognaise:

- Glug olive oil
- 1 packet (200g) bacon bits
- 1 onion, chopped
- 1 carrot, diced
- 1 celery stick, diced
- 2 cloves garlic, minced
- 2 sprigs each fresh rosemary and thyme, picked and chopped
- 1 Tbsp (15ml) smoked paprika
- 500g beef mince
- 1 jar (440g) tomato passata or pasta sauce of your choice
- 1 packet (240g) sundried tomatoes, chopped
- ½ cup (125ml) beef stock or red wine
- Salt and milled pepper
- ½ cup (60g) mozzarella or parmesan cheese

Herbed crust:

- 135g breadcrumbs
- Small handful of chopped parsley
- ½ cup (60g) parmesan, grated
- Grated peel of 1 lemon
- Olive oil
- Cake flour

- 2-4 eggs, whisked

Method

1. For sauce, preheat a pan over medium heat.
2. Add oil and fry bacon until crispy. Remove and set aside.
3. Sauté onions, carrots, celery and garlic for about 5-8 minutes until soft.
4. Add the herbs, smoked paprika, mince, and sauté for another 10-15 minutes.
5. Add the remaining ingredients, except the cheese, as well as the bacon.
6. Allow to simmer, covered, over medium heat for 30-40 minutes. Season.
7. For herbed crust, combine all ingredients except the flour and eggs until well combined.
8. Spread the lasagne sheets on a baking tray.
9. Sprinkle with cheese and 1-2 tablespoons of the filling then tightly roll up.
10. Dip each roll up in flour, beaten egg and then coat thoroughly in the crumb mixture before transferring to air fryer basket.
11. Set air fryer to the bake function on 180°C and set timer to 8 minutes (cook until golden).
12. Serve with your favourite cheese sauce.

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