Air Fryer Lasagna with ORO di Parma Passata Rustica

Crispy, Baked Ground Beef Lasagna from the Air Fryer

Medium | 4 Servings | 50 min.



This air fryer lasagna combines a savory ground meat sauce with ORO di Parma Passata Rustica, creamy béchamel, and golden-brown cheese. It's a simple way to make a classic lasagna in an air fryer.

Ingredients

For the lasagna

250 g lasagna sheets

300 g ground meat

700 ml ORO di Parma Passata Rustica

1 onion (about 80 g), finely diced

1 clove of garlic, finely chopped

50 g Parmesan, grated

100 g mozzarella, grated or torn into small pieces

1 tsp oregano

1 tsp salt

½ tsp pepper

For the béchamel sauce

30 g butter

30 g flour

400 ml milk

1 pinch of nutmeg

½ tsp salt

¼ tsp pepper

Step 1: Make Ground Meat Sauce

Sauté the onion and garlic in a pan with a little oil until translucent. Add the ground meat and cook until crumbly. Season with salt, pepper, and oregano. Then stir in the ORO di Parma Passata Rustica and let the sauce simmer for about 10 minutes over medium heat.

Step 2: How to Make Béchamel Sauce

Melt the butter in a saucepan. Stir in the flour and cook for about 1 minute, stirring constantly. Gradually add the milk and stir until smooth. Let the sauce simmer gently until it becomes creamy. Season to taste with salt, pepper, and nutmeg.

Step 3: Layering lasagna

Lightly grease a small ovenproof dish that fits in the air fryer. First, spread a little meat sauce on the bottom. Then layer lasagna noodles, meat sauce, and béchamel. Repeat this process. Finish the last layer with béchamel sauce, Parmesan, and mozzarella.

Step 4: Cooking Lasagna in an Air Fryer

Place the pan in the air fryer and cook at 160 °C for about 20 minutes. Then increase the temperature to 180 °C and bake for another 8–10 minutes, until the top is golden brown. Let the lasagna rest for 5 minutes before serving.

Used products:



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