

Minced beef gratin in the oven

4 servings

500 g ground beef
1 yellow onion
2 cloves garlic
Rapeseed oil
Butter
2 tbsp tomato paste
1 red pepper
1 dl water
1 dl red wine
1 tbsp veal stock
2 dl tasty grated cheese

Preheat oven to 225 °C (437 °F)

Cut the pepper into smaller pieces.

Peel and chop the garlic and yellow onion.

Brown the onion until it turns brown. Add the tomato paste and brown for a few more minutes.

Mix the ground beef with the onion, pepper, water, wine and veal stock.

Place the ground beef in a baking dish and sprinkle with cheese.

Bake in the oven for about 30 minutes.