



# MUSHROOM AND RICOTTA LASAGNA



## QimiQ VORTEILE

- Quick and easy preparation
- Problem-free reheating possible
- Creamy indulgent taste with less fat



45



mittel

## ZUTATEN FÜR 4 PORTIONEN

### MUSHROOMS

- 4 LB** Gemischte Pilze, fein gehackt
- 1 EL** Knoblauch, gehackt
- 1 EL** Schalotte(n), gehackt
- 1 TL** Thymian, gehackt
- 1 EL** Trüffelöl
- 0.3 Tasse(n)** Weisswein
- 1 TL** Kosher Salz
- 1 TL** schwarzer Pfeffer

### GRUYERE BECHAMEL

- 4 OZ** Butter, ungesalzen
- 0.3 Tasse(n)** AP Flour
- 2 TL** Knoblauch, fein gehackt
- 1 Tasse(n)**
- 4 Tasse(n)**
- 3 Tasse(n)** Schellen Bell Alpine Swiss
- 0.25 TL** Cayennepfeffer
- 0.25** Muskatnuss
- 1 TL** Weisser Pfeffer
- 1 TL** Kosher Salz

### HERB TOMATO SAUCE

- 1 EL** Knoblauch, gehackt
- 1 Stück** Weisse Zwiebel(n), gehackt
- 2 TL** Olivenöl
- 28 OZ** San Marzano Tomato DOP, zerdrückt
- 1 TL** Chiliflocken
- 4 OZ**
- 0.5 Tasse(n)** Rotwein
- 0.25 Tasse(n)** Basilikum
- 1 EL** Oregano
- 2 TL** Estragon
- 1 TL** Thymian

### LASAGNA

- 24 Stück** Lasagneblätter
- 16 OZ** Whole Milk Ricotta
- 8 OZ** Sbrinz, gerieben

## ZUBEREITUNG

### 1. MUSHROOMS

- 1) In a pan, add the Butter till melted.
- 2) Add the Garlic and Shallots - Cook till translucent.
- 3) Add the Mushrooms and sautee till brown.
- 4) Add the White Wine and reduce by half.

5) Add the Thyme, Salt, and Pepper and continue to cook till the liquid is fully reduced.

## 2. **GRUYERE BECHAMEL**

- 1) In a pan, add the Butter and garlic – Sautee till translucent.
- 2) Add the Flour and mix till bound and thickened.
- 3) Add the Whole Milk and QimiQ Sauce Base - whisk till smooth slowly.
- 4) Add Cayenne, White Pepper, Kosher Salt, and Nutmeg – Allow simmering.
- 5) Whisk in the cheese till smooth.

## 3. **HERB TOMATO SAUCE**

- 1) In a saute pan, add Olive Oil, Onion & Garlic – Sweat till translucent.
- 2) Add the Chili Flake till toasted.
- 3) Deglazed with the Red Wine and reduced by half.
- 4) Add the Tomatoes and QimiQ Sauce Base – Allow to simmer for 15 Minutes.
- 5) Add all the Herbs and season lightly – simmer for 1 ½ hour.
- 6) Adjust seasoning as needed.

## 4. **LASAGNA**

- 1) In the dish, build the stack
  - a. Thin layer Tomato Sauce
  - b. Pasta sheets
  - c. Tomato Sauce
  - d. Mushrooms
  - e. Bechamel Sauce
  - f. Smear evenly
  - g. Ricotta
  - h. Repeat twice
  - i. Top with Parmesan
- 2) Allow resting for 2 hours
- 3) Bake at 350° for 30-40 Minutes