



# MUSHROOM AND RICOTTA LASAGNA



## QimiQ AVANTAGES

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



45



moyen

## INGRÉDIENTS POUR 4 PORTIONS

### MUSHROOMS

**4 LB** , finement hachées

**1 cs** Ail, haché

**1 cs** Schalotte(n), haché

**1 TL** Thymian, haché

**1 cs**

**0.3** Vin blanc

**1 TL** Kosher Salz

**1 TL** Poivre noir

### GRUYERE BECHAMEL

**4 OZ** Butter, ungesalzen

**0.3** AP Flour

**2 TL** Ail, finement hachées

**1**

**4**

**3** Schellen Bell Alpine Swiss

**0.25 TL** Poivre de Cayenne

**0.25** Noix de muscade

**1 TL** Poivre blanc

**1 TL** Kosher Salz

### HERB TOMATO SAUCE

**1 cs** Ail, haché

**1** , haché

**2 TL** Huile d'olive

**28 OZ** San Marzano Tomato DOP, écrasé

**1 TL**

**4 OZ**

**0.5** Rotwein

**0.25** Basilic

**1 cs** Oregano

**2 TL** Estragon

**1 TL** Thymian

### LASAGNA

**24** Feuilles de lasagne

**16 OZ** Whole Milk Ricotta

**8 OZ** Sbrinz, râpée

## PRÉPARATION

### 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