



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) QimiQ Sahne-Basis

4 Tasse(n) Vollmilch

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 QimiQ Sahne-Basis

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 Parmesan, 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