



MEDITERRANEAN VEGETABLE LASAGNE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Dairy cream - best quality



15



easy

INGREDIENTS FOR 6 PORTIONS

500 g	QimiQ Cream Base
2 tbsp	Olive oil
1	Onion(s), finely chopped
2	Garlic clove(s), finely chopped
1	Eggplant, diced
3	Courgette(s), diced
1	Yellow pepper(s), diced
400 g	Tomatoes, puréed
	Salt and pepper
pinch(es)	Sugar
2 tsp	Mixed herbs
1 tbsp	Balsamic vinegar
small pinch(es)	Ground nutmeg
9	Lasagne sheets
80 g	Parmesan, grated
120 g	Mozzarella, grated

METHOD

1. Pre-heat the oven to 190° C (conventional oven).
2. Fry the onion and garlic and aubergines until golden brown. Add the courgettes and pepper and continue to fry.
3. Add the tomato and bring to the boil. Season to taste with salt, pepper, sugar, herbs and balsamic vinegar.
4. Season the QimiQ Sauce Base with salt, pepper and nutmeg.
5. Pour some QimiQ Sauce Base into a greased oven proof dish and top with a layer of lasagne sheets.
6. Top with half of the vegetable mixture and sprinkle with parmesan.
7. Repeat this procedure, finishing with a layer of QimiQ Sauce Base. Sprinkle the lasagne with Mozzarella and bake in the hot oven for approx. 30 minutes.