



HOME-MADE VEGETABLE LASAGNE

QimiQ BENEFITS

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



25



easy

INGREDIENTS FOR 6 PORTIONS

250 g Lasagne sheets

FOR THE BÉCHAMEL SAUCE

500 g QimiQ Cream Base

200 g Mozzarella, grated

FOR THE VEGETABLE LAYER

3 Courgette(s), sliced

1 Eggplant, sliced

2 Sweet pepper(s), sliced

FOR THE PESTO LAYER

100 g Basil pesto

FOR THE TOMATO LAYER

200 g Tomatoes, puréed

METHOD

1. Preheat the oven to 180° C (conventional).
2. Add the mozzarella to the QimiQ Sauce Base, mix well and season to taste.
3. Place the pasta sheets into a baking dish and alternately layer with cooked vegetables, pesto, tomato sauce and béchamel sauce.
4. Repeat this procedure to complete one portion and repeat the whole procedure to fill further rings and to use up all the ingredients.
5. Bake in the hot oven. Allow to cool a little and serve.