



LASAGNE CON CARNE

QimiQ BENEFITS

- Can be frozen and defrosted without loss of quality
- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE FILLING

100 g	Onion(s), brunoise
10 ml	Olive oil
300 g	Minced meat
600 g	Tomatoes, puréed
	Salt and pepper
	Garlic, chopped
	Oregano, dried
	Chili con Carne seasoning
200 g	White beans, tinned and drained
100 g	Sweetcorn, tinned, drained
100 g	Sweet pepper(s), brunoise
50 g	Pepperoni, chopped

FOR THE WHITE SAUCE

500 g	QimiQ Cream Base
200 g	Mozzarella, grated
	Salt and pepper
	Ground nutmeg
9 ea	Lasagne sheets

METHOD

1. Pre-heat the oven to 180° C (conventional oven).
2. For the filling, fry the onion and minced meat in oil. Add the tomato and season to taste.
3. Add the beans, sweet corn, pepper and pepperoni and bring to the boil.
4. For the white sauce, add the cheese and seasoning to the QimiQ Sauce Base and mix well.
5. Place lasagne sheets in a greased oven-proof dish. Cover with half of the chili mixture followed by a layer of white sauce. Repeat this procedure and finish with a layer of white sauce.
6. Bake in the hot oven for approx. 40 minutes.