



SALMON AND CHARD LASAGNE



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 QimiQ Cream Base

100 g Onion(s), brunoise

20 g Butter

500 g Chard, chopped

Salt and pepper

Ground nutmeg

Salt and pepper

FOR THE WHITE SAUCE

400 g QimiQ Cream Base

200 g Pizza cheese, grated

Salt and pepper

Ground nutmeg

9 Lasagne sheets

600 g Salmon, fresh, sliced

METHOD

1. Pre-heat the oven to 170° C (conventional oven).
2. Fry the onion in butter. Add the chard and cook until the liquid has evaporated. Stir in the QimiQ Sauce Base and season to taste.
3. For the white sauce, add the cheese and seasoning to the QimiQ Sauce Base and mix well.
4. Place lasagne sheets in a greased oven-proof dish. Cover with half of the chard mixture, followed by a layer of sliced salmon. Repeat this procedure and pour the white sauce over the lasagne to finish.
5. Bake in the hot oven for approx. 30 minutes.