



CREAM CHEESE LASAGNE WITH BERRIES

QimiQ BENEFITS

- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat
- Quick and easy preparation
- Can be frozen and defrosted without loss of quality



15



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE PASTA

| | |
|------------------|--------------------|
| 125 g | Flour |
| 2 | Egg yolk(s) |
| 1 tsp | Sunflower oil |
| 10 g | Powdered sugar |
| 10 g | Cocoa powder |
| pinch(es) | Cinnamon |
| | Water, as required |

FOR THE FILLING

| | |
|--------------|--------------------------|
| 375 g | QimiQ Classic, unchilled |
| 190 g | Sugar |
| 45 g | Corn flour / starch |
| 600 g | Cream cheese |
| 150 g | Natural yoghurt |
| 4 | Egg(s) |
| 80 ml | Lemon juice |
| | Lemon peel, from 1 lemon |
| 500 g | Mixed berries, fresh |

METHOD

1. Pre-heat the oven to 150° C (conventional oven).
2. For the pasta, knead the ingredients together to a smooth pasta dough and allow to rest for 30 minutes. Roll out the dough and cut into shape.
3. For the filling, whisk QimiQ Classic smooth. Add the sugar, corn flour, cream cheese, yoghurt, eggs, lemon juice and lemon zest and mix well.
4. Place one pasta sheet in a greased oven dish. Cover with a layer of cream and berries. Repeat this procedure and finish with a layer of cream.
5. Bake in the hot oven for approx. 60 minutes. Allow to cool before serving.