



# VEGETABLE LASAGNE

## QimiQ BENEFITS

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



25



easy

## INGREDIENTS FOR 100 PORTIONS

**4000 g** Lasagne sheets

### FOR THE BÉCHAMEL SAUCE

**7000 g** QimiQ Cream Base

**1500 g** Mozzarella, grated

### FOR THE VEGETABLE LAYER

**2000 g** Carrots

**2000 g** Celeriac

**2000 g** Yellow carrot

**2000 g** Courgette(s)

**1000 g** Eggplant

**1000 g** Yellow pepper(s), diced

**1000 g** Tomato paste

## METHOD

1. Preheat the oven to 180° C (conventional).
2. For the béchamel sauce, add the mozzarella to the QimiQ Sauce Base, mix well and season to taste.
3. For the vegetable layer, mince the carrots, celeriac, carrots, courgettes and aubergines with a medium sized mincing disc. Add the yellow pepper and tomato puree and mix well.
4. Alternately layer the lasagne sheets, vegetables and béchamel sauce in a greased ovenproof dish, finishing with a layer of béchamel sauce.
5. Bake in the hot oven.