



ROASTED VEGETABLE LASAGNA WITH SUNDRIED TOMATO SAUCE

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Problem-free reheating possible
- Binds with fluid - no separation of ingredients



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE LASAGNA

1000 g	QimiQ Cream Base
50 ml	Olive oil
100 g	Onion(s), chopped
200 g	Fontina cheese, grated
200 g	Mozzarella, grated
	Salt and pepper
400 g	Courgette(s), sliced
400 g	Eggplant, sliced
400 g	Sweet peppers, tricolour, chopped
50 g	Mixed herbs, chopped
500 g	Lasagne sheets
200 g	Parmesan, grated

FOR THE TOMATO SAUCE

200 g	Dried tomatoes
50 ml	Olive oil
100 ml	Water
50 g	Garlic
15 g	Oregano
15 g	Basil
500 g	QimiQ Cream Base
100 ml	White wine
	Salt and pepper

METHOD

1. Preheat the oven to 200° C (conventional oven).
2. For the lasagna, sauté the onion and garlic in the olive oil. Stir in the QimiQ Sauce Base and cook for approx. 5 minutes. Remove from the heat, add the fontina and mozzarella cheese and stir until melted.
3. Season the vegetables, roast in the hot oven for approx. 15 minutes and allow to cool.
4. Layer the vegetable, cheese sauce and lasagna sheets alternately in a greased oven proof dish, finishing with a layer of cheese sauce. Sprinkle with the parmesan cheese.
5. Bake in the hot oven for approx. 40 minutes. Remove from the oven and allow to cool for approx. 10 minutes before serving.
6. For the tomato sauce, blend the tomatoes, olive oil, water, garlic and herbs to a pesto.
7. Bring the QimiQ Sauce Base and white wine to the boil. Add the pesto and season to taste with salt and pepper.