



# VEGETABLE LASAGNE WITH CHILI TOMATO CREAM FROM MICHA SCHÄRER

## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Acid stable and does not curdle
- Bake stable
- Problem-free reheating possible



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easy

## INGREDIENTS FOR 4 PORTIONS

**150 g** Lasagne sheets

**100 g** Cheese, grated

## FOR THE VEGETABLE FILLING

**1** Carrot(s)

**1** Red pepper(s)

**1** Courgette(s)

**1** Yellow carrot

**0.5** Leek, white

**0.5** Kohlrabi

**300 g** Tomatoes, puréed

Salt and pepper

Sugar

**0.5 bunch(es)** Basil

Tabasco sauce

**2 tbsp** Corn flour / starch

**100 g** QimiQ Classic, chilled

## FOR THE CHILI CREAM

**100 g** Tomatoes, puréed

Salt and pepper

**50 g** QimiQ Classic, chilled

**0.25** Red chilli pepper, fresh

## METHOD

1. For the filling, wash the vegetables. Peel the carrot and kohlrabi, seed the peppers and finely dice everything. Cook for approx. 8 minutes, or until firm to the bite.
2. Warm the tomato puree and season to taste with salt, pepper, sugar, basil leaves and Tabasco. Mix the starch with 1 tbsp of water to a thick paste, add to the tomato sauce and cook until thickened. Finish with the chilled QimiQ Classic.
3. Line a greased lasagne dish with sheets of lasagne. Cover with a layer of filling and repeat the procedure twice, finishing with a layer of lasagne sheets.
4. For the chili cream, bring the tomato puree to the boil and season to taste with salt and pepper. Finish with the chilled QimiQ Classic and add the finely chopped chili. Pour the sauce over the lasagne and sprinkle with grated cheese if required.
5. Bake in the oven at 165° C for approx. 40 minutes, or until golden brown.