



# VODKA SAUCE AND ITALIAN SAUSAGE LASAGNA

## QimiQ BENEFITS

- Bake stable
- Saves time and resources



15



easy

## INGREDIENTS FOR 2 PORTIONS

<b>175 g</b>	QimiQ Cream Base
<b>350 g</b>	Lasagne sheets
<b>30 g</b>	Olive oil
<b>300 g</b>	Italian Sausage, cooked, sliced
<b>60 g</b>	Red onion(s), brunoise
<b>1 g</b>	Red pepper flakes
<b>10 g</b>	Garlic, minced
<b>60 g</b>	Vodka
<b>145 g</b>	Tomato(es), cooked, squeezed
<b>1 g</b>	Basil, finely chopped
<b>1 g</b>	Oregano, finely chopped
	Salt and pepper
<b>100 g</b>	Mozzarella, finely grated
<b>100 g</b>	Parmesan, finely grated

## METHOD

1. Preheat oven to 350° F/170° C.
2. Soak pasta sheets in cold water, once pliable cut to desired size.
3. In a medium skillet heat 15 g of the oil and brown the sausages, set aside.
4. In the same skillet add the rest of the oil, onions, red pepper flakes and saute until onions are translucent. Add the garlic and cook for another minute, until garlic is fragrant.
5. Deglaze with Vodka and reduce for 1,5 minutes. Add the crushed tomatoes and cook for 2,5 minutes.
6. Pour in the QimiQ Sauce Base and bring to a slight boil, continue to cook until desired consistency is reached. Pull off the heat and toss in the basil and oregano, mix well and season to taste.
7. Place lasagna sheets in a greased oven proof dish. Cover with sausages followed by sauce and cheese. Continue the same process for 3 layers and top with sauce and cheese. Cover with foil and bake for approx. 30-45 minutes.
8. After lasagna is cooked remove foil and brown top of the lasagna in oven or broiler until desired color is attained.