



# SPINACH LASAGNE



## QimiQ BENEFITS

- Problem-free reheating possible
- Acid, heat and alcohol stable
- Longer presentation times without loss of quality
- Can be frozen and defrosted without loss of quality



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easy

## INGREDIENTS FOR 4 PORTIONS

<b>1 ea</b>	Onion(s), finely chopped
<b>2 ea</b>	Garlic clove(s), finely chopped
<b>1 tbsp</b>	Butter
<b>1 kg</b>	Leaf spinach, frozen
	Salt and pepper
<b>200 g</b>	Cream cheese
<b>500</b>	QimiQ Cream Base
	Ground nutmeg
<b>250 g</b>	Lasagne sheets
<b>150 g</b>	Emmenthal cheese, grated
	Butter, for the baking tin

## METHOD

1. Preheat the oven to 200° C (conventional oven).
2. Thaw the spinach leaves and cut into wide strips.
3. Fry the onion and garlic in butter. Add the spinach, season to taste and cook for a further 3 minutes.
4. For the cheese sauce melt the QimiQ Cream Base and cream cheese and season to taste.
5. Layer the cheese sauce, lasagne sheets and spinach alternately in a greased oven proof dish. Finish with a layer of cheese sauce. Sprinkle with grated cheese.
6. Bake in the hot oven for approx. 45 minutes.