



KOHLRABI AND BEETROOT LASAGNA WITH SOFT GOAT CHEESE

QimiQ BENEFITS

- Acid and alcohol stable
- Bake stable
- Creamy consistency
- Full taste with less fat content



25



easy



INGREDIENTS FOR 10 PORTIONS

10 Lasagne sheets, cooked

400 g Beetroot, cooked, peeled

400 g Kohlrabi, cooked, peeled

FOR THE SAUCE

500 g QimiQ Cream Base

240 g Fresh goat cheese

20 ml Olive oil

60 g White bread crumbs

15 ml Lemon juice

Salt

Black pepper, freshly ground

Ground nutmeg, ground

FOR THE CREAMED KOHLRABI

400 g QimiQ Cream Base

500 g Kohlrabi, peeled

80 g Butter

250 ml White wine

Salt

White pepper, freshly ground

50 g Chives

METHOD

1. For the sauce: whisk the goat cheese and the QimiQ Cream Base until smooth. Add the remaining ingredients, mix well and season to taste.
2. Cut out circles from the cooked lasagna sheets to match the diameter of the kohlrabi and beetroot slices.
3. In a prepared baking dish, layer the lasagna circles, the beetroot and kohlrabi slices and the goat cheese sauce alternately, finishing with a layer of sauce.
4. For the creamed kohlrabi: fry the vegetables in butter. Douse with the white wine, reduce and cook until soft.
5. Add the QimiQ Cream Base and season well.
6. Bake the lasagna in a preheated oven at 180 °C for approx. 10 minutes.
7. Arrange the lasagna on top of the creamed kohlrabi, sprinkle with the chives and serve.