



WILD MUSHROOM LASAGNE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Problem-free reheating possible
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
1	Onion(s), finely chopped
1 tbsp	Butter
500 g	Mushrooms, finely sliced [émincé PF]
2 tbsp	Flour, plain
125 ml	White wine
200 ml	Clear vegetable stock
	Salt and pepper
	Thyme
125 g	Lasagne sheets
1	Courgette(s), sliced
2	Tomato(es), sliced
	Parmesan, grated
	Butter, for the baking tin

METHOD

1. Preheat the oven to 180° C (conventional oven).
2. Fry the onions in butter until soft, add the mushrooms and continue to cook. Remove the mushrooms from the pan as soon as they start to lose liquid.
3. Dust the onions with flour, douse with the white wine and stock and reduce.
4. Add the mushrooms to the sauce and finish with the QimiQ Cream Base. Season with salt, pepper and thyme and put to one side.
5. Alternately layer the mushroom sauce, lasagne sheets and courgette slices in a greased oven dish. Top with a layer of sliced tomato and sprinkle with parmesan. Bake for 35-40 minutes.