



LASAGNA WITH GRILLED VEGETABLES AND GRASS FEED BEEF



QimiQ BENEFITS

- Quick and easy preparation
- Problem-free reheating possible
- Creamy indulgent taste with less fat



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INGREDIENTS FOR 10 PORTIONS

250 g Lasagne sheets
100 g Mozzarella, grated
300 Courgette(s), sliced
200 Eggplant, sliced
60 ml Olive oil
20 ml White balsamic vinegar
10 g Garlic, finely chopped
Salt and pepper

FOR THE CHEESE SAUCE

400 g QimiQ Cream Base
200 g Rio Briati Parmesan
145 g Mozzarella di Bufala
20 g Corn flour / starch
Salt and pepper

FOR THE MEAT SAUCE

500 g Minced beef
50 g Onion(s), finely chopped
2 Garlic clove(s), finely chopped
20 g Tomato paste
125 ml Red wine
500 g Tomato paste
250 ml Chicken stock
Oregano, dried
Basil, dried
Salt and pepper

METHOD

1. Preheat the oven to 170°C (conventional oven).
2. Marinate the courgettes and aubergines with the olive oil, balsamic vinegar, garlic, salt and pepper and grill. Set aside.
3. For the cheese sauce: blend the QimiQ Sauce Base (previously QimiQ Cream Base) with the Parmesan, Mozzarella di Bufala and starch until smooth. Season to taste with salt and pepper.
4. For the meat sauce: sauté the minced beef together with the onions, garlic and herbs over a medium heat until well browned. Stir in the tomato paste and fry briefly. Douse with the red wine, add the puréed tomatoes and chicken stock and continue to cook for approx. 30 minutes.
5. Layer the cheese sauce, lasagne sheets, grilled vegetables and meat sauce alternately in the prepared baking dish. Finish with a layer of cheese sauce.
6. Cover and bake in the preheated oven for approx. 50 minutes.
7. Sprinkle with mozzarella and grill for 5-10 minutes.