



# QUICK LASAGNE



## QimiQ BENEFITS

- No cooking process necessary
- Problem-free reheating possible
- Full taste with less fat content



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easy

## INGREDIENTS FOR 6 PORTIONS

Lasagne sheets

**100 g** Mozzarella, grated

## FOR THE CHEESE SAUCE

**500 g** QimiQ Cream Base

**170 g** Parmesan, grated

**100 ml** Milk

Salt and pepper

## FOR THE MEAT SAUCE

**500 g** Minced meat

**0.5** Onion(s), finely sliced

**2** Garlic clove(s), finely chopped

Oregano, dried

Basil, dried

Salt and pepper

**1 tbsp** Tomato paste

**125 ml** Red wine

**500 g** Tomatoes, puréed

## METHOD

1. For the cheese sauce: mix the QimiQ Sauce Base together with the Parmesan and milk. Season with the salt and pepper.
2. For the meat sauce: fry the minced beef, onions, garlic and herbs together over a medium heat until well browned. Stir in the tomato paste and fry briefly. Douse with the red wine, add the puréed tomatoes continue to cook for approx. 30 minutes.
3. While the meat sauce is cooking, preheat the oven to 180 °C (conventional oven).
4. Layer the cheese sauce, lasagne sheets and meat sauce alternately in a prepared baking dish. Finish with a layer of cheese sauce.
5. Cover and bake in the preheated oven for approx. 50 minutes.
6. Sprinkle with mozzarella and grill for 5-10 minutes.
7. **Tip:** Serve with fresh basil.