



BOILED BEEF LASAGNE WITH CREAM SPINACH AND HORSERADISH CRUST



QimiQ BENEFITS

- Problem-free reheating possible
- 100% natural, contains no preservatives, additives or emulsifiers
- Smooth and creamy consistency in seconds



25



medium

INGREDIENTS FOR 6 PORTIONS

800 g Prime boiling beef

FOR THE SPINACH

200 g QimiQ Cream Base

80 g Onion(s), finely chopped

200 g Leaf spinach, chopped

Salt and pepper

Ground nutmeg

Garlic, finely chopped

Sunflower oil, to fry

FOR THE CRUST

100 g QimiQ Classic, unchilled

100 g Butter, unchilled

30 g Horseradish, grated

1 Egg yolk(s)

Salt and pepper

METHOD

1. Boil the beef and cut into slices.
2. Preheat the oven to 200° C (conventional).
3. For the spinach, fry the onion in oil until soft. Add the spinach and QimiQ Sauce Base. Season to taste and cook until the required consistency has been achieved.
4. For the crust, whisk QimiQ Classic smooth.
5. Whisk the butter until fluffy. Add the horseradish, egg yolk, salt, pepper and QimiQ Classic and mix well.
6. Cut 12 discs out of the sliced boiled beef with a baking ring (approx. Ø 8 cm).
7. Fill 4 baking rings with a slice of beef. Alternately layer the spinach and beef into the rings until the beef discs have been used up (3 discs per ring) and finish with a layer of horseradish crust mixture.
8. Gratinates in the hot oven until golden brown.