QUICK LASAGNE

INGREDIENTS FOR 12 PORTIONS



QimiQ BENEFITS

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





	Lasagne sheets
200 g	Mozzarella, grated
FOR THE CHEESE SAUCE	
1000 g	QimiQ Cream Base
340 g	Parmesan, grated
200 ml	Milk
	Salt and pepper
FOR THE MEAT SAUCE	
1000 g	Minced meat
1	Onion(s), finely sliced
4	Garlic clove(s), finely chopped
	Oregano, dried
	Basil, dried
	Salt and pepper
2 tbsp	Tomato paste
250 ml	Red wine
1000 a	Tomatoes, puréed

METHOD

- 1. For the cheese sauce: mix the QimiQ Sauce Base together with the Parmesan and milk. Season with the salt and
- 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
- 3. While the meat sauce is cooking, preheat the oven to 180 °C (conventional
- 4. Layer the cheese sauce, lasagne sheets and meat sauce alternately in a prepared baking dish. Finish with a layer of
- 5. Cover and bake in the preheated oven for approx. 50
- 6. Sprinkle with mozzarella and grill for 5-10 minutes.
- 7. Tip: Serve with fresh basil.