



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 12 PORTIONS

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 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.