

# PUMPKIN ZUCCHINI LASAGNA (THERMOMIX®)



## Tips

Finish with black olives and artichokes.

#### **QimiQ BENEFITS**

- Easy and quick preparation
- Creamy pleasure with less fat
- Problem-free reheating possible



#### **INGREDIENTS FOR 1 BAKING DISH**

	Lasagne sheets
100 g	Mozzarella
FOR THE PUMPKIN ZUCCHINI SAUCE	
1	Onion(s)
2	Garlic clove(s)
<b>10</b> g	Olive oil
500 g	Pumpkin, in Stücken
350 g	Courgette(s), in Stücken
2 Dose(n)	stückige Tomaten
30 g	Tomato paste
2 tsp	Pizza seasoning
	Gewürzpaste oder 1 Suppenwürfel
1 tsp	Sugar
	Salt and pepper
FOR THE CHEESE SAUCE	
<b>500</b> g	QimiQ Cream Base
170 g	Parmesan, in Stücken
120 g	Milk
1 pinch(es)	Ground nutmeg
	Salt and pepper

### **METHOD**

- Place the mozzarella in the mixing bowl, chop for 3 sec./speed 5 and transfer.
- 2. For the vegetable sauce: Add the onion and garlic to the mixing bowl, chop for 5 sec / speed 5, add the olive oil and sauté for 3 min / 100 °C / speed 2. Add the pumpkin and zucchini pieces, chop for 10 sec./speed 5 and continue to steam for 10 min./100 °C/step 2.
- 3. Add canned tomatoes, tomato paste, pizza seasoning, spice paste or soup cubes, sugar, salt and pepper, mix for 5 sec/step 4 and cook for 10 min/100 °C/step 2 and season to taste. Transfer sauce. Rinse mixing bowl.
- 4. For the cheese sauce: Add the Parmesan to the mixing bowl and grind for 10 sec./speed 10. Add the QimiQ cream base, milk, nutmeg, salt and pepper, mix for 5 sec./speed 4.
- 5. Preheat the oven to 180 °C (top and bottom heat).
- 6. A alternating layers of pumpkin zucchini sauce, lasagna sheets and cheese sauce in a baking dish (about 30 x 20 cm). Finish with cheese sauce.
- 7. Bake in preheated oven for about 40 minutes.
- 8. Sprinkle with mozzarella and bake at top heat for 10 minutes.