



# PUMPKIN ZUCCHINI LASAGNA (THERMOMIX®)



## QimiQ BENEFITS

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



## Tips

Finish with black olives and artichokes.

## INGREDIENTS FOR 1 BAKING DISH

Lasagne sheets

**100 g** Mozzarella

## FOR THE PUMPKIN ZUCCHINI SAUCE

**1** Onion(s)

**2** Garlic clove(s)

**10 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

**500 g** QimiQ Cream Base

**170 g** Parmesan, in Stücken

**120 g** Milk

**1 pinch(es)** Ground nutmeg

Salt and pepper

## METHOD

1. 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.