



MUSHROOM AND RICOTTA LASAGNA



QimiQ BENEFITS

- Quick and easy preparation
- Problem-free reheating possible
- Creamy indulgent taste with less fat



45



medium

INGREDIENTS FOR 4 PORTIONS

MUSHROOMS

4 LB	Mushrooms, finely chopped
1 tbsp	Garlic, chopped
1 tbsp	Shallot(s), chopped
1 tsp	Thyme, chopped
1 tbsp	Truffle oil
0.3 cup(s)	White wine
1 tsp	Kosher salt
1 tsp	Black pepper

GRUYERE BECHAMEL

4 OZ	Butter, unsalted
0.3 cup(s)	AP Flour
2 tsp	Garlic, finely chopped
1 cup(s)	QimiQ Cream Base
4 cup(s)	Whole milk
3 cup(s)	Schellen Bell Alpine Swiss
0.25 tsp	Cayenne pepper
0.25	Ground nutmeg
1 tsp	White pepper
1 tsp	Kosher salt

HERB TOMATO SAUCE

1 tbsp	Garlic, chopped
1 piece(s)	White onion(s), chopped
2 tsp	Olive oil
28 OZ	San Marzano Tomato DOP, crushed
1 tsp	Chili flakes
4 OZ	QimiQ Cream Base
0.5 cup(s)	Red wine
0.25 cup(s)	Basil
1 tbsp	Oregano
2 tsp	Tarragon
1 tsp	Thyme

LASAGNA

24 piece(s)	Lasagne sheets
16 OZ	Whole Milk Ricotta
8 OZ	Parmesan, grated

METHOD

1. MUSHROOMS

- 1) In a pan, add the Butter till melted.
- 2) Add the Garlic and Shallots - Cook till translucent.
- 3) Add the Mushrooms and sautee till brown.
- 4) Add the White Wine and reduce by half.

5) Add the Thyme, Salt, and Pepper and continue to cook till the liquid is fully reduced.

2. **GRUYERE BECHAMEL**

- 1) In a pan, add the Butter and garlic – Sautee till translucent.
- 2) Add the Flour and mix till bound and thickened.
- 3) Add the Whole Milk and QimiQ Sauce Base - whisk till smooth slowly.
- 4) Add Cayenne, White Pepper, Kosher Salt, and Nutmeg – Allow simmering.
- 5) Whisk in the cheese till smooth.

3. **HERB TOMATO SAUCE**

- 1) In a saute pan, add Olive Oil, Onion & Garlic – Sweat till translucent.
- 2) Add the Chili Flake till toasted.
- 3) Deglazed with the Red Wine and reduced by half.
- 4) Add the Tomatoes and QimiQ Sauce Base – Allow to simmer for 15 Minutes.
- 5) Add all the Herbs and season lightly – simmer for 1 ½ hour.
- 6) Adjust seasoning as needed.

4. **LASAGNA**

- 1) In the dish, build the stack
 - a. Thin layer Tomato Sauce
 - b. Pasta sheets
 - c. Tomato Sauce
 - d. Mushrooms
 - e. Bechamel Sauce
 - f. Smear evenly
 - g. Ricotta
 - h. Repeat twice
 - i. Top with Parmesan
- 2) Allow resting for 2 hours
- 3) Bake at 350° for 30-40 Minutes