



# QUICK LASAGNE(SALES MANUAL)

## QimiQ BENEFITS

- Quick and easy preparation
- Problem-free reheating possible
- No cooking process necessary



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easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CHEESE SAUCE

**500 g** QimiQ Cream Base

**170 g** Parmesan, grated

**100 ml** Milk

Salt and pepper

### FOR THE MEAT SAUCE

**500 g** Minced meat

**50 g** Onion(s), finely sliced

**2** Garlic clove(s), finely chopped

Oregano, dried

Basil, dried

Salt and pepper

**1 tbsp** Tomato paste

**125 ml** Red wine

**500 g** Tomatoes, puréed

**250 g** Lasagne sheets

**100 g** Mozzarella, grated

## METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the cheese sauce: mix the QimiQ Sauce Base, Parmesan and milk together well. Season with the salt and pepper.
3. 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.
4. Layer the cheese sauce, lasagne sheets and meat sauce alternately in the 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.