



MUSHROOM AND RICOTTA LASAGNA



QimiQ AVANTAGES

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



45



moyen

INGRÉDIENTS POUR 4 PORTIONS

MUSHROOMS

4 LB , finement hachées

1 cs Ail, haché

1 cs Échalote(s), haché

1 cc Thym, haché

1 cs Huile de truffe

0.3 tasse Vin blanc

1 cc

1 cc Poivre noir

GRUYERE BECHAMEL

4 OZ

0.3 tasse AP Flour

2 cc Ail, finement hachées

1 tasse QimiQ Sauce Base

4 tasse

3 tasse Schellen Bell Alpine Swiss

0.25 cc Poivre de Cayenne

0.25 Noix de muscade

1 cc Poivre blanc

1 cc

HERB TOMATO SAUCE

1 cs Ail, haché

1 Oignons blancs, haché

2 cc Huile d'olive

28 OZ San Marzano Tomato DOP, écrasé

1 cc

4 OZ QimiQ Sauce Base

0.5 tasse Vin rouge

0.25 tasse Basilic

1 cs Origan

2 cc Estragon

1 cc Thym

LASAGNA

24 Feuilles de lasagne

16 OZ Whole Milk Ricotta

8 OZ Parmesan, râpée

PRÉPARATION

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