



MUSHROOM AND RICOTTA LASAGNA



QimiQ VANTAGGI

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



45



medio

INGREDIENTI PER 4

MUSHROOMS

4 LB ,
1 Aglio,
1 Scalogno,
1 Timo,
1 Olio di tartufo
0.3 Vino bianco
1
1 Pepe nero

GRUYERE BECHAMEL

4 OZ
0.3 Farina AP
2 Aglio,
1 QimiQ Sauce Base
4
3 Schellen Bell Alpine Swiss
0.25 Pepe di Caienna
0.25 Noce moscata
1 Pepe blanco
1

HERB TOMATO SAUCE

1 Aglio,
1 Cipolle bianche,
2 Olio d'oliva
28 OZ San Marzano Tomato DOP,
1
4 OZ QimiQ Sauce Base
0.5 Vino rosso
0.25 Basilico
1 Origano
2 Dragoncello
1 Timo

LASAGNA

24 Fogli di lasagne
16 OZ Whole Milk Ricotta
8 OZ Parmigiano,

PREPARAZIONE

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