



MEDITERRANEAN VEGETABLE LASAGNE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Dairy cream - best quality



15



easy

INGREDIENTS FOR 6 PORTIONS

500 g	QimiQ Sauce Base
2 tbsp	Olive oil
1	Onion(s), finely chopped
2	Garlic clove(s), finely chopped
1	Eggplant, diced
3	Zucchini, diced
1	Yellow bell pepper(s), diced
400 g	Tomatoes, puréed
	Salt and pepper
pinch(es)	Sugar
2 tsp	Mixed herbs
1 tbsp	Balsamic vinegar
small pinch(es)	Nutmeg
9	Lasagne sheets
80 g	Parmesan, grated
120 g	Mozzarella, grated

METHOD

1. Pre-heat the oven to 380° F (conventional oven).
2. Fry the onion and garlic and aubergines until golden brown. Add the zucchini and pepper and continue to fry.
3. Add the tomato and bring to a boil. Season to taste with salt, pepper, sugar, herbs and balsamic vinegar.
4. Season the QimiQ Sauce Base with salt, pepper and nutmeg.
5. Pour some QimiQ Sauce Base into a greased oven proof dish and top with a layer of lasagne sheets.
6. Top with half of the vegetable mixture and sprinkle with parmesan.
7. Repeat this procedure, finishing with a layer of QimiQ Sauce Base. Sprinkle the lasagne with Mozzarella and bake in the hot oven for approx. 30 minutes.