



# SALMON AND CHARD LASAGNE



## QimiQ BENEFITS

- Can be frozen and defrosted without loss of quality
- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 6 PORTIONS

### FOR THE FILLING

**100 g** QimiQ Sauce Base

**100 g** Onion(s), brunoise

**20 g** Butter

**500 g** Chard, chopped

Salt and pepper

Nutmeg

Salt and pepper

### FOR THE WHITE SAUCE

**400 g** QimiQ Sauce Base

**200 g** Pizza cheese, grated

Salt and pepper

Nutmeg

**9** Lasagne sheets

**600 g** Salmon, fresh, sliced

## METHOD

1. Pre-heat the oven to 340° F (conventional oven).
2. Fry the onion in butter. Add the chard and cook until the liquid has evaporated. Stir in the QimiQ Sauce Base and season to taste.
3. For the white sauce, add the cheese and seasoning to the QimiQ Sauce Base and mix well.
4. Place lasagne sheets in a greased oven-proof dish. Cover with half of the chard mixture, followed by a layer of sliced salmon. Repeat this procedure and pour the white sauce over the lasagne to finish.
5. Bake in the hot oven for approx. 30 minutes.