



TROUT LASAGNE WITH TOMATO AND FENNEL RAGOUT

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

INGREDIENTS FOR 6 PORTIONS

- 9 pcs** Lasagne sheets
- 6** Smoked trout fillets 100 g each, skinned
- 100 g** Pizza cheese, grated

FOR THE RAGOUT

- 500 g** QimiQ Sauce Base
- 100 g** Onion(s), brunoise
- 10 ml** Olive oil
- 400 g** Fennel, julienne
- 100 ml** White wine
- Salt and pepper
- Balsamic vinegar, white
- Italian herb mix
- Garlic, squeezed
- 400 g** Beef tomatoes, cored

METHOD

1. Preheat the oven to 340° F (conventional oven).
2. For the ragout, fry the onion in the oil until soft. Add the fennel and continue to fry for a few minutes. Douse with the white wine and reduce.
3. Stir in the QimiQ Sauce Base, season to taste, bring back to a boil and continue to cook until the required consistency has been achieved.
4. Add the diced tomatoes.
5. Place the lasagne sheets in a greased oven-proof dish. Cover with a layer of ragout followed by a layer of trout. Repeat this procedure and finish with a layer of ragout.
6. Sprinkle with the cheese and bake in the hot oven for approx. 30 minutes.