



CREAM CHEESE LASAGNE WITH BERRIES

QimiQ BENEFITS

- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat
- Quick and simple preparation
- Can be frozen and defrosted without loss of quality



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easy

INGREDIENTS FOR 6 PORTIONS

FOR THE PASTA

125 g	AP Flour
2	Egg yolk(s)
1 tsp	Sunflower oil
10 g	Powdered sugar
10 g	Cocoa powder
pinch(es)	Cinnamon
	Water, as required

FOR THE FILLING

375 g	QimiQ Classic, room temperature
190 g	Sugar
45 g	Corn starch
600 g	Cream cheese
150 g	Natural yogurt
4	Egg(s)
80 ml	Lemon juice
	Lemon peel, from 1 lemon
500 g	Mixed berries, fresh

METHOD

1. Pre-heat the oven to 300° F (conventional oven).
2. For the pasta, knead the ingredients together to a smooth pasta dough and allow to rest for 30 minutes. Roll out the dough and cut into shape.
3. For the filling, whisk QimiQ Classic smooth. Add the sugar, corn starch, cream cheese, yogurt, eggs, lemon juice and lemon zest and mix well.
4. Place one pasta sheet in a greased oven dish. Cover with a layer of cream and berries. Repeat this procedure and finish with a layer of cream.
5. Bake in the hot oven for approx. 60 minutes. Allow to cool before serving.