



VEGETABLE LASAGNE

QimiQ BENEFITS

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



25



easy

INGREDIENTS FOR 100 PORTIONS

4000 g Lasagne sheets

FOR THE BÉCHAMEL SAUCE

7000 g QimiQ Sauce Base

1500 g Mozzarella, grated

FOR THE VEGETABLE LAYER

2000 g Carrots

2000 g Celeriac

2000 g Yellow carrot

2000 g Zucchini

1000 g Eggplant

1000 g Yellow bell pepper(s), diced

1000 g Tomato paste

METHOD

1. Preheat the oven to 360° F (conventional).
2. For the béchamel sauce, add the mozzarella to the QimiQ Sauce Base, mix well and season to taste.
3. For the vegetable layer, mince the carrots, celeriac, carrots, zucchini and aubergines with a medium sized mincing disc. Add the yellow bell pepper and tomato puree and mix well.
4. Alternately layer the lasagne sheets, vegetables and béchamel sauce in a greased ovenproof dish, finishing with a layer of béchamel sauce.
5. Bake in the hot oven.