



KOHLRABI AND BEETROOT LASAGNA WITH SOFT GOAT CHEESE

QimiQ BENEFITS

- Acid and alcohol stable
- Bake stable
- Creamy consistency
- Full taste with less fat content



25



easy



INGREDIENTS FOR 10 PORTIONS

10 Lasagne sheets, cooked

400 g Beetroot, cooked, peeled

400 g Kohlrabi, cooked, peeled

FOR THE CREAM

500 g QimiQ Sauce Base

240 g Goat cream cheese

20 ml Olive oil

60 g White bread crumbs

15 ml Lemon juice

Salt

Black pepper, freshly ground

Nutmeg, ground

FOR THE CREAMED KOHLRABI

400 g QimiQ Sauce Base

500 g Kohlrabi, peeled

80 g Butter

250 ml White wine

Salt

White pepper, freshly ground

50 g Chives

METHOD

1. For the cream: whisk the goat cheese and the QimiQ Sauce Base until smooth. Add the remaining ingredients, mix well and season to taste.
2. From the cooked lasagne sheets cut out circles to match the diameter of the kohlrabi and beetroot slices.
3. In a prepared baking dish, layer the lasagne circles, the beetroot and kohlrabi slices and the goat cheese cream alternately, finishing with a layer of cream.
4. For the creamed kohlrabi: fry the vegetables in butter. Douse with the white wine, reduce and cook until soft.
5. Add the QimiQ Sauce Base and season well. Sprinkle with chives before serving.
6. Bake the lasagne in a preheated oven at 350 °F for approx. 10 minutes.
7. Arrange the lasagne on top of the creamed kohlrabi and serve.