



SPINACH LASAGNE



QimiQ BENEFITS

- Problem-free reheating possible
- Acid, heat and alcohol stable
- Longer shelf life without loss of quality
- Can be frozen and defrosted without loss of quality



25



easy

INGREDIENTS FOR 8 PORTIONS

1 kg	QimiQ Classic
2 kg	Leaf spinach, frozen
2	Onion(s), finely chopped
4	Garlic clove(s), finely chopped
2 tbsp	Butter
	Salt and pepper
400 g	Cream cheese
	Nutmeg
500 g	Lasagne sheets
300 g	Emmenthal cheese, grated
	Butter, for the baking tin

METHOD

1. Preheat the oven to 400° F (conventional oven).
2. Thaw the spinach leaves and cut into wide strips.
3. Fry the onion and garlic in butter. Add the spinach, season to taste and cook for a further 3 minutes.
4. For the cheese sauce melt the QimiQ Classic and cream cheese and season to taste.
5. Layer the cheese sauce, lasagne sheets and spinach alternately in a greased oven proof dish. Finish with a layer of cheese sauce. Sprinkle with grated cheese.
6. Bake in the hot oven for approx. 45 minutes.