



BEEF LASAGNE WITH CREAM SPINACH AND HORSERADISH CRUST



QimiQ BENEFITS

- Problem-free reheating possible
- All natural, contains no preservatives, additives or emulsifiers
- Smooth and creamy consistency in seconds



25



medium

INGREDIENTS FOR 6 PORTIONS

800 g Prime boiling beef

FOR THE SPINACH

200 g QimiQ Sauce Base

80 g Onion(s), finely chopped

200 g Leaf spinach, minced

Salt and pepper

Nutmeg

Garlic, finely chopped

Sunflower oil, to fry

FOR THE CRUST

100 g QimiQ Classic, room temperature

100 g Butter, room temperature

30 g Horseradish, grated

1 Egg yolk(s)

Salt and pepper

METHOD

1. Boil the beef and cut into slices.
2. Preheat the oven to 390° F (conventional).
3. For the spinach, fry the onion in oil until soft. Add the spinach and QimiQ Sauce Base. Season to taste and cook until the required consistency has been achieved.
4. For the crust, whisk QimiQ Classic smooth.
5. Whisk the butter until fluffy. Add the horseradish, egg yolk, salt, pepper and QimiQ Classic and mix well.
6. Cut 12 discs out of the sliced boiled beef with a baking ring (approx. Ø 3 inches).
7. Fill 4 baking rings with a slice of beef. Alternately layer the spinach and beef into the rings until the beef discs have been used up (3 discs per ring) and finish with a layer of horseradish crust mixture.
8. Gratinates in the hot oven until golden brown.