



QUICK LASAGNE FOR THERMOMIX



QimiQ BENEFITS

- Problem-free reheating possible
- Full taste with less fat content



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easy

Tips

Serve with fresh basil.

INGREDIENTS FOR 6 PORTIONS

100 g Mozzarella, grated

FOR THE CHEESE SAUCE

500 g QimiQ Sauce Base

170 g Parmesan, grated

120 g Milk

Salt and pepper

FOR THE MEAT SAUCE

0.5 Onion(s), finely sliced

2 Garlic clove(s), finely chopped

500 g Ground meat

Salt and pepper

Oregano, dried

Basil, dried

500 g Tomato(es), strained

1 tbsp Tomato paste

125 g Red wine

METHOD

1. Preheat the oven to 360 °F (conventional oven).
2. For the cheese sauce: place the QimiQ Sauce Base, Parmesan, milk, salt and pepper in the Thermomix bowl and heat for 2 minutes/90° C/speed 2. Pour into a separate bowl and clean the Thermomix bowl.
3. For the meat sauce: place the onion and the garlic in the Thermomix bowl and chop for 3 seconds / speed 5. Cook for 2 minutes / Varoma / speed 1. Add the meat and the spices and cook for 2 minutes / Varoma / speed 2.
4. Add the tomatoes and the tomato paste, cook for 10 minutes / 100° C / left-rotation / speed 2.
5. Layer the cheese sauce, lasagne sheets and meat sauce alternately in a prepared baking dish. Finish with a layer of cheese sauce.
6. Cover and bake in the preheated oven for approx. 50 minutes.
7. Sprinkle with mozzarella and grill for 5-10 minutes.