

## LASAGNE WITH GRILLED VEGETABLES AND GRASS FEED BEEF



## **QimiQ BENEFITS**

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



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## **INGREDIENTS FOR 10 PORTIONS**

Lasagne sheets	
Mozzarella, grated	
Zucchini, sliced	
Eggplant, sliced	
Olive oil	
White balsamic vinegar	
Garlic, finely chopped	
Salt and pepper	
FOR THE CHEESE SAUCE	
QimiQ Sauce Base	
Parmesan	
Mozzarella di Bufala	
Corn starch	
Salt and pepper	
FOR THE MEAT SAUCE	
Ground beef	
Onion(s), finely chopped	
Garlic clove(s), finely chopped	
Tomato paste	
Red wine	
Tomato paste	
Chicken stock	
Oregano, dried	
Basil, dried	
Salt and pepper	

## **METHOD**

- Preheat the oven to 340°F (conventional oven).
- 2. Marinate the courgettes and aubergines with the olive oil, balsamic vinegar, garlic, salt and pepper and grill. Set aside
- 3. For the cheese sauce: blend the QimiQ Sauce Base with the Parmesan, Mozzarella di Bufala and starch until smooth. Season to taste with salt and pepper.
- 4. For the meat sauce: sauté the minced beef together with the onions, garlic and herbs over a medium heat until well browned. Stir in the tomato paste and fry briefly. Douse with the red wine, add the puréed tomatoes and chicken stock and continue to cook for approx. 30 minutes.
- 5. Layer the cheese sauce, lasagne sheets, grilled vegetables and meat sauce alternately in the prepared baking dish. Finish with a layer of cheese sauce.
- Cover and bake in the preheated oven for approx. 50 minutes.
- 7. Sprinkle with mozzarella and grill for 5-10 minutes.