



# 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

**250 g** Lasagne sheets  
**100 g** Mozzarella, grated  
**300** Zucchini, sliced  
**200** Eggplant, sliced  
**60 ml** Olive oil  
**20 ml** White balsamic vinegar  
**10 g** Garlic, finely chopped  
Salt and pepper

## FOR THE CHEESE SAUCE

**400 g** QimiQ Sauce Base  
**200** Parmesan  
**145 g** Mozzarella di Bufala  
**20 g** Corn starch  
Salt and pepper

## FOR THE MEAT SAUCE

**500 g** Ground beef  
**50 g** Onion(s), finely chopped  
**2** Garlic clove(s), finely chopped  
**20 g** Tomato paste  
**125 ml** Red wine  
**500 g** Tomato paste  
**250 ml** Chicken stock  
Oregano, dried  
Basil, dried  
Salt and pepper

## METHOD

1. 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.
6. Cover and bake in the preheated oven for approx. 50 minutes.
7. Sprinkle with mozzarella and grill for 5-10 minutes.