



# MUSHROOM AND RICOTTA LASAGNA



## QimiQ BENEFITS

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



45



medium

## INGREDIENTS FOR 4 PORTIONS

### MUSHROOMS

<b>4 LB</b>	Mixed mushrooms, finely chopped
<b>1 tbsp</b>	Garlic, minced
<b>1 tbsp</b>	Shallot(s), minced
<b>1 tsp</b>	Thyme, minced
<b>1 tbsp</b>	Truffle oil
<b>0.3 cup(s)</b>	White wine
<b>1 tsp</b>	Kosher salt
<b>1 tsp</b>	Black pepper

### GRUYERE BECHAMEL

<b>4 OZ</b>	Butter, unsalted
<b>0.3 cup(s)</b>	AP Flour
<b>2 tsp</b>	Garlic, finely chopped
<b>1 cup(s)</b>	QimiQ Sauce Base
<b>4 cup(s)</b>	Whole milk
<b>3 cup(s)</b>	Schellen Bell Alpine Swiss
<b>0.25 tsp</b>	Cayenne pepper
<b>0.25</b>	Nutmeg
<b>1 tsp</b>	White pepper
<b>1 tsp</b>	Kosher salt

### HERB TOMATO SAUCE

<b>1 tbsp</b>	Garlic, minced
<b>1 pcs</b>	White onion(s), minced
<b>2 tsp</b>	Olive oil
<b>28 OZ</b>	San Marzano Tomato DOP, crushed
<b>1 tsp</b>	Chili flakes
<b>4 OZ</b>	QimiQ Sauce Base
<b>0.5 cup(s)</b>	Red wine
<b>0.25 cup(s)</b>	Basil
<b>1 tbsp</b>	Oregano
<b>2 tsp</b>	Tarragon
<b>1 tsp</b>	Thyme

### LASAGNA

<b>24 pcs</b>	Lasagne sheets
<b>16 OZ</b>	Whole Milk Ricotta
<b>8 OZ</b>	Parmesan, grated

## METHOD

### 1. MUSHROOMS

- 1) In a pan, add the Butter till melted.
- 2) Add the Garlic and Shallots - Cook till translucent.
- 3) Add the Mushrooms and sautee till brown.
- 4) Add the White Wine and reduce by half.

5) Add the Thyme, Salt, and Pepper and continue to cook till the liquid is fully reduced.

## 2. **GRUYERE BECHAMEL**

- 1) In a pan, add the Butter and garlic – Sautee till translucent.
- 2) Add the Flour and mix till bound and thickened.
- 3) Add the Whole Milk and QimiQ Sauce Base - whisk till smooth slowly.
- 4) Add Cayenne, White Pepper, Kosher Salt, and Nutmeg – Allow simmering.
- 5) Whisk in the cheese till smooth.

## 3. **HERB TOMATO SAUCE**

- 1) In a saute pan, add Olive Oil, Onion & Garlic – Sweat till translucent.
- 2) Add the Chili Flake till toasted.
- 3) Deglazed with the Red Wine and reduced by half.
- 4) Add the Tomatoes and QimiQ Sauce Base – Allow to simmer for 15 Minutes.
- 5) Add all the Herbs and season lightly – simmer for 1 ½ hour.
- 6) Adjust seasoning as needed.

## 4. **LASAGNA**

- 1) In the dish, build the stack
  - a. Thin layer Tomato Sauce
  - b. Pasta sheets
  - c. Tomato Sauce
  - d. Mushrooms
  - e. Bechamel Sauce
  - f. Smear evenly
  - g. Ricotta
  - h. Repeat twice
  - i. Top with Parmesan
- 2) Allow resting for 2 hours
- 3) Bake at 350° for 30-40 Minutes