

Crunchy lasagna
with tomato cream

by Armin Raßmeier



Ingredients for 4 persons

- 12 slices of "Cheese & Pumpkin Seed" crispbread
 - 480 g ground beef
 - 3 table spoons olive oil
 - each 60 g of diced carrots, celery and onions
 - ¼ l tomato juice
 - 3 table spoons tomato purée
 - 4 cl Sangrita
 - ½ tea spoon ground thyme
 - 8 slices "Bergkäse"
 - garlic flavored salt, pepper
- For the tomato cream

- 1 yolk
- 1/8 l tomato juice
- 2 cl Gin
- 2 table spoons ketchup
- 1 table spoon olive oil
- 2 pinches Chili flakes
- purée of a vanilla bean

Preparation

Roast gently the diced vegetables and onions in heated oil, add ground beef and continue roasting. Add tomato purée, tomato juice, Sangrita and ground thyme, stir thoroughly.

Simmer until everything is extremely creamy, add garlic flavored salt, pepper and season to taste.

Spread crispbread slices on a baking tray, spread some of the sauce above, put one slice of cheese on it.

Before putting a further layer of crispbread on the tray: thoroughly wet the bread with cold water. Then spread again some sauce and cheese on the second crispbread layer.

Cover everything with the remaining moistened crispbread.
Bake the lasagna at 150° C in the convection oven.

Mix yolk with tomato juice, oil, ketchup and gin using the double-boiler method until everything's fluffy. Add chili flakes, purée of a vanilla bean and maybe a pinch of salt and season to taste.



Active time approximately 20 minutes
Bake for about 15 minutes

Buon appetito!