

SIEMENS



Kheema Lasagne

Skill
Intermediate

Yield
4 portions

Type
Savoury

Chicken

This lasagne is the perfect one-dish-meal, made even more irresistible in this spicier kheema filled Indian avatar.

Function



Top/bottom heating

Temperature



180°C

Time

60-75
minutes

Level



2

Ingredients

For the kheema:

- cup Oil, extra for brushing
- tsp Sugar
- 2 Black cardamoms
- 2 Green cardamoms
- 2 Cloves
- 5-6 Peppercorns
- 1 Bay leaf
- 2tbsp Green chillies, sliced fine
- 1 Medium onion, finely chopped
- cup Garlic, finely chopped
- 1tsp Ginger, grated
- 400g Chicken mince, washed and drained
- 600ml Tomato puree
- 1tsp Garam masala powder
- Salt to taste
- ½cup Coriander leaves, finely chopped

For the lasagne sheets:

- 12 Lasagna sheets, plain or frilled
- 2cups Water, hot

Method

Prepare 1 large or 4 individual, small baking dishes by brushing them lightly with oil.

For the kheema:

- Heat the oil in a large pan, add in the sugar and whole spices, sauté till they darken and get aromatic. Add the green chillies and sauté for 1 minute until fragrant. Add the onion and garlic and sauté till well browned. Add ginger and sauté for 1 minute.
- Add the chicken mince, and stir fry for about 10-15 minutes till it is well browned. Add the tomato puree, garam masala and salt to the pan and mix well. Simmer till the liquid has reduced a little and the oil has separated. Stir in the coriander leaves. Set aside to cool.

For the lasagne sheets:

Brush lasagne sheets with a little oil and place in a flat square pan. Pour hot water over them to soak them and soften them up. (3-6 minutes).

For the béchamel (white) sauce:

- Melt the butter, add the flour and stir well. Cook for about 1 minute till mixture begins to darken slightly. Add the milk in a steady stream and vigorously whisk while you do, adding the salt.
- Let this mixture boil for about 3 minutes till it thickens to a creamy texture. Keep aside.

