

SIEMENS

Kheema Lasagne

For 4 servings

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 Lasagne sheets, plain or frilled
- 2cups Water, hot

For the béchamel (white) Sauce:

- 2tbsp Butter
- 2tbsp Refined flour

Method

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

For the kheema:

1. 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.
2. 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:

1. 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.
2. Let this mixture boil for about 3 minutes till it thickens to a creamy texture. Keep aside.

For the assembly:

1. Place a layer of soaked lasagne sheets in the prepared baking dishes.

2 cups Milk
Salt to taste

For the assembly:

200g Mozzarella cheese
100g Parmesan cheese

Substitutions/Variations

Alternatively, you could soften pasta sheets in hot water for a further 3 minutes, then spread each strip individually with kheema and roll up. Put rolled pasta into a glass baking dish, top with béchamel and cheese and bake.

2. Spread half the kheema over the lasagne sheets.
3. Spread a layer of béchamel sauce over the kheema layer.
4. Lay another layer of lasagne sheets over the kheema layer. Then repeat layers of kheema, béchamel and lasagne sheets. Spread a thin layer of béchamel over the last layer.
5. Sprinkle parmesan and mozzarella cheese over the top and cover the baking dish with aluminium foil.
6. Bake at 180°C for about 15-20 minutes.
7. Remove the foil and bake uncovered for a further 5 minutes till the cheese turns golden brown.
8. Serve hot.