



Level 3 Layering Options

Pureed Entrée, Layered Terrine PUREED LASAGNA

YIELD: 12 Servings

PAN SIZE: 1/2 size steam table pan (or 2 x 1/4 steam table pans or individual molds or 2 loaf pans)

PORTIONING DIRECTIONS: Cut into 12 equal portions

IMPERIAL	METRIC	INGREDIENTS
Pasta Layer		
1/2 cup	125 mL	Hormel™ Thick & Easy® Pasta, dry
3 cups	750 mL	Water
1/2 tsp	3 mL	Salt (optional)
2 tbsp	30 mL	Butter or Margarine
7 tbsp	100 mL	Hormel™ Thick & Easy® Thickener, dry
Tomato Layer		
2 cups	500 mL	Tomato Sauce, canned
1/2 cup	125 mL	Parmesan Cheese, powdered
Beef Layer		
1/2 tub (1.9 lbs)	1/2 tub (850 g)	Campbell's® Primepuree®, Roast Beef, thawed
1/2 cup	125 mL	Hot Water
1/2 cup	125 mL	Hormel™ Shape & Serve®, sifted then measured
2 tbsp	30 mL	Vegetable Oil

Let Your Creativity Take Shape

METHOD:

Pasta Layer:

1. Bring water, salt and butter (or margarine or oil) to a boil. Set aside.
2. In another bowl, combine Hormel™ Thick & Easy® Pasta with Hormel™ Thick & Easy® Thickener.
3. Slowly add dry ingredients and whisk into boiling water mixture. Always add dry to wet.
4. Pour mixture into a pan, cover with plastic wrap and foil and cook for 20-30 minutes at 325°F until set. Set aside while preparing other layers.

Beef Layer:

1. Place thawed Primepuree® Roast Beef in large bowl.
2. Add hot water and vegetable oil and mix to smooth consistency.
3. Sift Hormel™ Shape & Serve® into puree mixture and process until well blended.

ASSEMBLY:

1. Generously spray pans or individual molds using pan release or oil.
2. Layer prepared and cooked pasta mixture on bottom.
3. Top with 1 cup (250 mL) tomato sauce and 1/4 cup (60 mL) Parmesan cheese.
4. Spread prepared pureed beef layer on top.
5. Top with 1 cup (250 mL) tomato sauce and 1/4 cup (60 mL) Parmesan cheese.
6. Cover pan loosely with a layer of clear wrap and foil over-wrap to prevent crusting during cooking.
7. If using steamer, cook for 45-60 minutes. If using convection oven, cook at 325°F (165°C) for 45-60 minutes. Ensure product reaches internal cooking temperature of 165°F (74°C).
8. Remove from steamer or oven and allow to stand for 10-15 minutes before cutting. Do not allow to cool down completely before cutting.
9. Cut into 12 equal portions.

ALTERNATE ASSEMBLY METHOD (Individual portions):

1. Prepare individual pureed lasagna portions using large size muffin pans or any individual mold with a 5-7 oz capacity. (Note: Medium muffin pans won't hold 3 oz of meat and 3 oz of pasta and sauce).
2. Prepare layers as noted above and coat pans with pan release.
3. Assemble by placing 1 #12 scoop pasta on bottom of each muffin cup, followed by 1 tbsp tomato sauce and 1 tsp Parmesan cheese. Top with 1 #12 scoop prepared beef.
4. Continue at step #6 for instructions for covering pan and cooking. Cook molds for 20-30 minutes. Ensure product reaches internal cooking temperature of 165°F (74°C).
5. Remove from steamer or oven and allow to stand for 10-15 minutes. Unmold quickly onto a clean tray and lift gently onto plate. Serve with remainder of tomato sauce and sprinkle with Parmesan cheese.

SERVING SUGGESTION:

Serve with a scoop of Gardenpuree® Green Beans or Gardenpuree® Buttered Peas.