



# Polenta with landjäger, leek and Gruyère

Recipe by V-ZUG LTD



Preparation	20 Mins
Cooking time	40 Mins
Portions	4
Appliance	Combair-Steam SL from 2015

## Preparation

---

300 g maize semolina, coarse

2 tsp small thyme leaves

200 g leek

200 g landjäger (air-dried, smoked sausage)

900 ml vegetable bouillon

Top, tail and peel the leek, then cut into fine strips. Thinly slice the landjäger, add to the cooking tray with the leek, maize semolina and thyme and stir to combine. Add the vegetable bouillon. Steam.

**Steaming 100 °C for 25 Mins**

100 g Gruyère, grated

Take the cooking tray out of the cooking space and sprinkle the cheese over the top. Continue to steam.

**Add ingredients**

**Steaming 100 °C for 15 Mins**

## Accessories

---

Porcelain dish  $\frac{2}{3}$  GN, depth 40 mm

Wire shelf

