



# Lukewarm root vegetable salad

食谱作者 V-ZUG 瑞族



制备过程	30 分钟
烘烤的时间	15 分钟
时间：烘烤时间取决于机器	
份	4
电器	Comhair-Steam SE 自 2015 年

## Preparation

200 g baby carrots  
200 g baby beetroots  
200 g celeriac  
200 g parsley roots  
200 g yellow carrots  
Salt  
Pepper

将发酵桶预加热 热风+清蒸 到 **230°C**

Wash the vegetables. Peel the celeriac, parsley roots and yellow carrots. Top and tail the vegetables and cut into mouth-sized pieces.

Place the vegetables on a lined baking tray, season with salt and pepper and put into the preheated cooking space. Cook.

放入食物

在 热风+清蒸 期间为 **230 15 分钟°C**

100 g radishes  
1 tbsp parsley, chopped  
4 tbsp walnut oil  
2 tbsp balsamic vinegar, white  
Salt  
Pepper

Wash and quarter the radishes.

Toss the cooked vegetables while still warm in the walnut oil and balsamic vinegar. Add the parsley and radishes at the end, season with salt and pepper to taste.





## 配件

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Baking tray

