



# Oven-baked Époisses fondue

食谱作者 V-ZUG 瑞族



制备过程	20 分钟
烘烤的时间：烘烤时间取决于机器	1 小时
份	4
电器	Combair-Steam SE 自 2015 年

## Potatoes

800 g potatoes, small, waxy

Wash the potatoes and put in the perforated cooking tray. Put the cooking tray into the cold cooking space. Steam.

在 蒸汽 期间为 **100 40 分钟**°C

Keep the potatoes warm after steaming.

## Cheese

4 Époisses, in the wooden boxes, each weighing about 250 g

200 ml white wine

1 onion

Wrap the wooden boxes with aluminium foil, without covering the cheese. Puncture the cheese with a fork. Slice the onion into rings, spread out over the cheese and pour over the white wine. Place the cheese on the baking tray and put into the cooking space while still warm. Bake.

放入糕点

在 热风 期间为 **200 20 分钟**°C

Take the cheese out of the cooking space and serve with the steamed potatoes.

## 配件

Perforated cooking tray, 430 × 370 × 25 mm

Baking tray

## 附加信息

创建时间

11.12.2019

