



Invisible gateau with courgettes and Taleggio cheese

食谱作者 V-ZUG 瑞族



制备过程	40 分钟
烘烤的时间	1 小时
时间取决于机器	
份	8
电器	Combair SE 自 2015 年

Preparation

350 g potatoes
500 g courgettes
2 onions, medium-sized
200 g Taleggio cheese
Nutmeg, freshly grated
Salt
Pepper

Peel the potatoes and then shave them and the courgettes into thin slices. Cut the onions into fine strips. Cut the Taleggio cheese into slices. Mix the vegetables and the onions together and season with nutmeg, salt and pepper.

40 g butter
3 eggs
150 ml milk
120 g flour
1 tbsp baking powder
2 tbsp parsley

Melt the butter and mix together with the eggs and milk. Combine the flour and baking powder and fold gently into the egg mixture along with the parsley.

Add half of the vegetables to the prepared cake tin and press down well. Pour half of the sauce over the vegetables. Arrange the Taleggio cheese down the middle of the tin. Cover over with the remaining vegetables and press down again. Pour on the remaining sauce. Put the tin on the wire shelf in the cold cooking space. Bake.

在 湿热风 期间为 **180 1 小时**°C

Allowing the gateau to cool slightly in the tin makes it easier to slice.





配件

Greased cake tin, length about 30 cm

Wire shelf

