Tray-baked vegetable rösti

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制备过程	30 分钟
烘烤的时间：烘烤时间取决于机器	17 分钟
份	4
电器	Combair SE 自 2015 年

Preparation

600 g potatoes, peeled weight

200 g carrots, peeled weight

200 g courgettes

1 onion

3 tbsp olive oil

1 tsp small thyme leaves

1 tsp salt

A little pepper, freshly milled

Peel and coarsely grate the potatoes and carrots. Coarsely grate the courgettes.

Peel the onion and cut into thin strips.

In a mixing bowl, toss the potato, carrot, courgette and onion in the olive oil and season with salt, pepper and thyme.

将发酵桶预加热 **PizzaPlus** 到 **200°C**

Olive oil, for greasing

Grease the baking tray generously with oil. Spread the potato mixture over the greased baking tray and press down lightly. Put the baking tray into the preheated cooking space. Bake.

放入糕点

在 **PizzaPlus** 期间为 **200 17** 分钟°C

小费

As an alternative make four small instead of one large rösti on the baking tray.

配件

Baking tray

附加信息

创建时间	11.12.2019