



Vegetable strudel with a cress sauce

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制备过程	40 分钟
烘烤的时间	30 分钟
时间：烘烤时间取决于机器	
份	4
电器	Combair-Steam SE 自 2015 年

Vegetable strudel

- 250 g broccoli
- 2 ears of corn
- 2 sweet peppers, red
- 2 onions

Prepare the vegetables: divide the broccoli into florets; cut the corn kernels from the ears of corn; skin the sweet peppers and cut into strips; peel and dice the onions. Place the vegetables in the perforated cooking tray and put it into the cold cooking space. Cook.

在 蒸汽 期间为 **100 15 分钟**°C

准备

- 1 egg yolk
- 100 g ricotta
- 3 tsp sesame seeds, black
- 100 g Sbrinz cheese, grated
- Salt
- Pepper

Mix the egg yolk, ricotta, Sbrinz and sesame seeds, season well with salt and pepper and add the cooled vegetables.

将发酵桶预加热 热风+清蒸 到 **220 °C**

- 60 g butter
- 4 sheets of strudel pastry

放入食物

在 热风+清蒸 期间为 **220 15 分钟**°C

Cress sauce





200 g crème fraîche

30 g cress

1 tbsp lemon juice

Salt

Pepper

Mix all the ingredients for the sauce together and season with salt and pepper. Serve with the strudel.

配件

Perforated stainless steel tray

Baking tray

