



# 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	Comhair-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

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Perforated stainless steel tray

Baking tray

