# Roasted pumpkin with goat's cheese and rocket

Recipe by V-ZUG Ltd.



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| Preparation | 30 Mins |
| Cooking time | 20 Mins |
| Portions | 4 |
| Appliance | Combair-Steam SE from 2015 |

## Preparation

800 g butternut pumpkin

**(Pre-)heat cooking space to 230 °C with Hot air + steaming**

Peel the pumpkin, cut into wedges and place on the lined baking tray. Put the tray into the preheated cooking space. Cook.

**Put the food in**

**Hot air + steaming 230 °C for 20 Mins**

1 clove of garlic

4 tbsp olive oil

Salt

Pepper

Finely chop or crush the garlic. Drizzle the olive oil and scatter the crushed garlic over the cooked pumpkin, season with salt and pepper.

120 g rocket

40 g cashew nuts

2 tbsp pumpkin seed oil

1 tbsp aceto balsamico

Salt

Pepper

80 g goat's cheese

Wash the rocket. Coarsely chop and roast the cashew nuts. For the dressing, combine the oil, vinegar, salt and pepper. Marinate the rocket with the dressing and arrange in a bowl with the pumpkin. Cut the goat’s cheese into cubes and scatter over the top. Garnish with the cashew nuts.

## Accessories

Baking tray

## Additional information

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