



Polenta with landjäger, leek and Gruyère

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制备过程	20 分钟
烘烤的时间	40 分钟
时间：烘烤时间取决于机器	
份	4
电器	Combair-Steam SE 自 2015 年

Preparation

300 g maize semolina, coarse

2 tsp small thyme leaves

200 g leek

200 g landjäger (air-dried, smoked sausage)

900 ml vegetable bouillon

Top, tail and peel the leek, then cut into fine strips. Thinly slice the landjäger, add to the cooking tray with the leek, maize semolina and thyme and stir to combine. Add the vegetable bouillon. Steam.

在 蒸汽 期间为 **100 25 分钟**°C

100 g Gruyère, grated

Take the cooking tray out of the cooking space and sprinkle the cheese over the top. Continue to steam.

添加成分

在 蒸汽 期间为 **100 15 分钟**°C

配件

Porcelain dish $\frac{2}{3}$ GN, depth 40 mm

Wire shelf

附加信息

创建时间

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