



Oven-baked Époisses fondue

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

Potatoes

800 g potatoes, small, waxy

Wash the potatoes and put in the perforated cooking tray. Put the cooking tray into the cold cooking space. Steam.

Dampning 100°C i 40 Min.

Keep the potatoes warm after steaming.

Cheese

4 Époisses, in the wooden boxes, each weighing about 250 g

200 ml white wine

1 onion

Wrap the wooden boxes with aluminium foil, without covering the cheese. Puncture the cheese with a fork. Slice the onion into rings, spread out over the cheese and pour over the white wine. Place the cheese on the baking tray and put into the cooking space while still warm. Bake.

Sæt bagværket ind

Varmluft 200°C i 20 Min.

Take the cheese out of the cooking space and serve with the steamed potatoes.

Tilbehør

Perforated cooking tray, 430 × 370 × 25 mm

Baking tray

Yderligere oplysninger

Oprettet den

12.04.2023

