Tray-baked vegetable rösti

Recipe by V-ZUG Ltd.

Preparation
Cooking time
Portions 4

Preparation

600 g potatoes, peeled weight

200 g carrots, peeled weight

200 g courgettes

1 onion

3 tbsp olive oil

1 tsp small thyme leaves

1 tsp salt

A little pepper, freshly milled

Peel and coarsely grate the potatoes and carrots. Coarsely grate the courgettes.

Peel the onion and cut into thin strips.

In a mixing bowl, toss the potato, carrot, courgette and onion in the olive oil and season with salt, pepper and thyme.

(Pre-)heat cooking space to 200 °C with PizzaPlus

Olive oil, for greasing

Grease the baking tray generously with oil. Spread the potato mixture over the greased baking tray and press down lightly. Put the baking tray into the preheated cooking space. Bake.

Put the pastry in

PizzaPlus 200 °C for 17 Mins

Tips

As an alternative make four small instead of one large rösti on the baking tray.

Accessories

Baking tray

Additional information

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