Polenta with landjäger, leek and Gruyère

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

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.

Steaming 100 °C for 25 Mins

100 g Gruyère, grated

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

Add ingredients

Steaming 100 °C for 15 Mins

Accessories

Porcelain dish ⅔ GN, depth 40 mm

Wire shelf

Additional information

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