Lukewarm root vegetable salad

Receta de V-ZUG AG



Preparación
Tiempo de cocción
Porciones 4

Preparation

200 g baby carrots

200 g baby beetroots

200 g celeriac

200 g parsley roots

200 g yellow carrots

Salt

Pepper

Aire caliente con inyección de vapor (230 °C)

Wash the vegetables. Peel the celeriac, parsley roots and yellow carrots. Top and tail the vegetables and cut into mouth-sized pieces.

Place the vegetables on a lined baking tray, season with salt and pepper and put into the preheated cooking space. Cook.

Introducir los alimentos

Aire caliente con inyección de vapor 230 °C durante 15 Min.

100 g radishes

1 tbsp parsley, chopped

4 tbsp walnut oil

2 tbsp balsamic vinegar, white

Salt

Pepper

Wash and quarter the radishes.

Toss the cooked vegetables while still warm in the walnut oil and balsamic vinegar. Add the parsley and radishes at the end, season with salt and pepper to taste.

Accesorios

Baking tray

Información complementaria

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