



Oven-baked Époisses fondue

Receta de V-ZUG AG



Preparación
Tiempo de
cocción
Porciones

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.

Cocción al vapor 100 °C durante 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.

Introducir el producto de horneado

Aire caliente 200 °C durante 20 Min.

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

Accesorios

Perforated cooking tray, 430 × 370 × 25 mm

Baking tray

Información complementaria

Creado el

25.06.2024

