



Tray-baked vegetable rösti

Receta de V-ZUG AG



Preparación
Tiempo de
cocción
Porciones 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.

PizzaPlus (200 °C)

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.

Introducir el producto de horneado

PizzaPlus 200 °C durante 17 Min.

Consejos

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

Accesorios

Baking tray





Información complementaria

Creado el

25.06.2024

