# Vegetable strudel with a cress sauce

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

## Vegetable strudel

250 g broccoli

2 ears of corn

2 sweet peppers, red

2 onions

Prepare the vegetables: divide the broccoli into florets; cut the corn kernels from the ears of corn; skin the sweet peppers and cut into strips; peel and dice the onions. Place the vegetables in the perforated cooking tray and put it into the cold cooking space. Cook.

**Steaming 100 °C for 15 Mins**

**Prepare**

1 egg yolk

100 g ricotta

3 tsp sesame seeds, black

100 g Sbrinz cheese, grated

Salt

Pepper

Mix the egg yolk, ricotta, Sbrinz and sesame seeds, season well with salt and pepper and add the cooled vegetables.

**(Pre-)heat cooking space to 220 °C with Hot air + steaming**

60 g butter

4 sheets of strudel pastry

**Put the food in**

**Hot air + steaming 220 °C for 15 Mins**

## Cress sauce

200 g crème fraîche

30 g cress

1 tbsp lemon juice

Salt

Pepper

Mix all the ingredients for the sauce together and season with salt and pepper. Serve with the strudel.

## Accessories

Perforated stainless steel tray

Baking tray

## Additional information

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