Vegetable strudel with a cress sauce

Receta de V-ZUG AG



Preparación
Tiempo de cocción
Porciones 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.

Cocción al vapor 100 °C durante 15 Min.

Preparar

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.

Aire caliente con inyección de vapor (220 °C)

60 g butter

4 sheets of strudel pastry

Introducir los alimentos

Aire caliente con inyección de vapor 220 °C durante 15 Min.

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.

Accesorios

Perforated stainless steel tray

Baking tray

Información complementaria

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