



# Polenta with landjäger, leek and Gruyère

Receta de V-ZUG AG



Preparación  
Tiempo de  
cocción  
Porciones 4

## Preparation

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300 g maize semolina, coarse

2 tsp small thyme leaves

200 g leek

200 g landjäger (air-dried,  
smoked sausage)

900 ml vegetable bouillon

Top, tail and peel the leek, then cut into fine strips. Thinly slice the landjäger, add to the cooking tray with the leek, maize semolina and thyme and stir to combine. Add the vegetable bouillon. Steam.

**Cocción al vapor 100 °C durante 25 Min.**

100 g Gruyère, grated

Take the cooking tray out of the cooking space and sprinkle the cheese over the top. Continue to steam.

**Añadir ingredientes**

**Cocción al vapor 100 °C durante 15 Min.**

## Accesorios

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Porcelain dish  $\frac{2}{3}$  GN, depth 40 mm

Wire shelf

