Gratinated orange salad with streusel

Recipe by V-ZUG Ltd.



Preparation	45 Mins
Cooking time	15 Mins
Portions	4
Appliance	Combair SE from 2015

Orange salad

4 oranges

2 figs, dried

3 dates, Medjool

Cut off the orange peel and pith. Thinly slice the oranges and figs. Cut the dates into strips.

Arrange alternative layers of overlapping orange, fig and date in the greased porcelain dish.

2 tbsp orange syrup

2 tbsp Grand Marnier

1 tsp vanilla paste

Mix the orange syrup, Grand Marnier and vanilla paste together well and drizzle over the orange salad.

Streusel

30 g almond macaroons

25 g butter, cold

2 tbsp plain flour

2 tbsp sugar

Crumble the almond macaroons. Cut the butter into small cubes.

Put the macaroons, flour and sugar in a mixing bowl and rub in the butter. Sprinkle the streusel over the orange salad.

Put the porcelain dish on the wire shelf in the cold cooking space. Cook.

Hot air humid 230 °C for 15 Mins

500 ml ice cream, e.g. nougat

Some pistachios, chopped

Arrange the warm orange salad on the plates and scatter over the chopped pistachios. Serve with a scoop of ice cream.

Accessories

porcelain dish ½ GN

Wire shelf

Additional information

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