



# Vegetable strudel with a cress sauce

Recipe by V-ZUG Ltd.



Preparation	40 Mins
Cooking time	30 Mins
Portions	4
Appliance	Combair-Steam SE from 2015

## 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

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Perforated stainless steel tray

Baking tray

