



Invisible gateau with courgettes and Taleggio cheese

Recipe by V-ZUG Ltd.



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| Preparation | 40 Mins |
| Cooking time | 1 Hrs |
| Portions | 8 |
| Appliance | Combair SE from 2015 |

Preparation

350 g potatoes
500 g courgettes
2 onions, medium-sized
200 g Taleggio cheese
Nutmeg, freshly grated
Salt
Pepper

40 g butter
3 eggs
150 ml milk
120 g flour
1 tbsp baking powder
2 tbsp parsley

Peel the potatoes and then shave them and the courgettes into thin slices. Cut the onions into fine strips. Cut the Taleggio cheese into slices. Mix the vegetables and the onions together and season with nutmeg, salt and pepper.

Melt the butter and mix together with the eggs and milk. Combine the flour and baking powder and fold gently into the egg mixture along with the parsley.

Add half of the vegetables to the prepared cake tin and press down well. Pour half of the sauce over the vegetables. Arrange the Taleggio cheese down the middle of the tin. Cover over with the remaining vegetables and press down again. Pour on the remaining sauce. Put the tin on the wire shelf in the cold cooking space. Bake.

Hot air humid 180 °C for 1 Hrs

Allowing the gateau to cool slightly in the tin makes it easier to slice.





Accessories

Greased cake tin, length about 30 cm

Wire shelf

