# Millet pot

מתכון מאת V-ZUG Ltd.



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| Preparation | 20 Mins |
| Cooking time | 25 Mins |
| מנות | 4 |
| התקן | Combair-Steam SL from 2015 |

## Preparation

250 g millet

250 ml tomato juice

250 ml water

1 tsp salt

Pepper

300 g cherry tomatoes

Put the millet, tomato juice, water, salt, pepper and cherry tomato halves into the porcelain dish. Put the dish on to the wire shelf in the cold cooking space. Steam.

**Steaming 100 °C for 25 Mins**

40 g pine nuts

50 g black olives

1 tbsp oregano

1 bunch of flat-leaved parsley

2 tbsp olive oil

Roast the pine nuts without oil in a frying pan. Halve and pit the olives. Finely chop the parsley and oregano. After steaming, mix the pine nuts into the millet mixture along with the olives, herbs and olive oil.

## אביזרים

Porcelain dish ½ GN, depth 65 mm

Wire shelf

## מידע נוסף

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| הופק ביום | 11.12.2019 |