Invisible gateau with courgettes and Taleggio cheese

Recipe by V-ZUG Ltd.

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

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.

40 g butter

3 eggs

150 ml milk

120 g flour

1 tbsp baking powder

2 tbsp parsley

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

Additional information

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