Mushroom flan

Recipe by V-ZUG Ltd.



Preparation	3 Mins
Cooking time	45 Mins
Portions	8
Appliance	Combair SE from 2015

Preparation

500 g champignons

2 carrots

120 g Roquefort

Slice the champignons. Peel and coarsely grate the carrot. Crumble the Roquefort.

(Pre-)heat cooking space to 180 °C with PizzaPlus

1 egg

100 ml full cream

1 bunch of thyme

Salt

Pepper, freshly milled

Pull the thyme leaves off the stalks. For the filling, whisk the egg, stir in the cream and thyme, then season with salt and pepper to taste.

1 shortcrust pastry

Cover the round baking tray with baking paper and put the pastry on it. Prick it several times with a fork. Set the champignons, carrots and Roquefort in the pastry case and pour over the filling.

Put the round baking tray on to the wire shelf in the preheated cooking space. Bake.

Put the food in

PizzaPlus 180 °C for 45 Mins

Accessories

Round TopClean baking tray, ø29 cm

Wire shelf

Additional information

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