



Vegetable strudel with a cress sauce

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

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

Perforated stainless steel tray

Baking tray

