



# Polenta with landjäger, leek and Gruyère

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Hazırlama  
Pişirme  
süresi  
Porsiyon  
Cihaz

20 Dak.  
40 Dak.

4  
Combair-Steam SE 2015 itibarıyla

## Preparation

300 g maize semolina, coarse

2 tsp small thyme leaves

200 g leek

200 g landjäger (air-dried,  
smoked sausage)

900 ml vegetable bouillon

Top, tail and peel the leek, then cut into fine strips. Thinly slice the landjäger, add to the cooking tray with the leek, maize semolina and thyme and stir to combine. Add the vegetable bouillon. Steam.

**Buğulama esnasında 100 25 Dak. °C**

100 g Gruyère, grated

Take the cooking tray out of the cooking space and sprinkle the cheese over the top. Continue to steam.

**Yiyecekleri ekleyin**

**Buğulama esnasında 100 15 Dak. °C**

## Aksesuar

Porcelain dish ⅔ GN, depth 40 mm

Wire shelf

