Oven-baked Époisses fondue

Рецепт від V-ZUG AT



готування	20 хв
Час готування	1 годин
Порції	4
Прилад	Combair-Steam SL з 2015 року

Potatoes

800 g potatoes, small, waxy

Wash the potatoes and put in the perforated cooking tray. Put the cooking tray into the cold cooking space. Steam.

Готування на парі 100 °C протягом 40 хв

Keep the potatoes warm after steaming.

Cheese

4 Époisses, in the wooden boxes, each weighing about 250 g

200 ml white wine

1 onion

Wrap the wooden boxes with aluminium foil, without covering the cheese. Puncture the cheese with a fork. Slice the onion into rings, spread out over the cheese and pour over the white wine. Place the cheese on the baking tray and put into the cooking space while still warm. Bake.

Засунути страву для випікання

Гаряче повітря 200 °C протягом 20 хв

Take the cheese out of the cooking space and serve with the steamed potatoes.

Аксесуари

Perforated cooking tray, 430 × 370 × 25 mm

Baking tray

Додаткова інформація

Складено	11.12.2019