Baked vegetables

Рецепт від V-ZUG AT



готування	30 хв
Час	30 хв
готування	
Порції	4
Прилад	Combair SE з 2015 року

Preparation

2 heads of fennel

1 Spanish onion

1 courgette

1 beetroot, small, raw

1 celery, small

2 carrots

6 champignons

Olive oil

Salt

Pepper

Cut the fennel and onion into eighths lengthwise. Top, tail and peel the courgette, beetroot, celery and carrots, then cut into large chunks. Wash, trim and quarter the champignons.

Marinate the vegetables (all but the beetroot) in oil, salt and pepper and spread out on the lined baking tray. Marinate the beetroot separately and put it also on the tray. Put the baking tray into the cold cooking space. Bake.

Гаряче повітря вологе 220 °C протягом 30 хв

Аксесуари

Baking tray

Додаткова інформація

Складено	11.12.2019