



# Baked vegetables

Рецепт від V-ZUG AT



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

## Preparation

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- 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**

## Акcesуари

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Baking tray

## Додаткова інформація

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Складено 11.12.2019

