



Tray-baked vegetable rösti

Рецепт від V-ZUG AT



готування	30 хв
Час	17 хв
готування	
Порції	4
Прилад	Combair SE з 2015 року

Preparation

600 g potatoes, peeled weight

200 g carrots, peeled weight

200 g courgettes

1 onion

3 tbsp olive oil

1 tsp small thyme leaves

1 tsp salt

A little pepper, freshly milled

Peel and coarsely grate the potatoes and carrots. Coarsely grate the courgettes.

Peel the onion and cut into thin strips.

In a mixing bowl, toss the potato, carrot, courgette and onion in the olive oil and season with salt, pepper and thyme.

Розігріти робочу камеру до 200 °C PizzaPlus

Olive oil, for greasing

Grease the baking tray generously with oil. Spread the potato mixture over the greased baking tray and press down lightly. Put the baking tray into the preheated cooking space. Bake.

Засунути страву для випікання

PizzaPlus 200 °C протягом 17 хв

Поради

As an alternative make four small instead of one large rösti on the baking tray.

Акcesуари

Baking tray





Додаткова інформація

Складено

11.12.2019

