



# Roasted pumpkin with goat's cheese and rocket

Рецепт від V-ZUG AT



готування	30 хв
Час	20 хв
готування	
Порції	4
Прилад	Combair-Steam SL з 2015 року

## Preparation

800 g butternut pumpkin

### Розігріти робочу камеру до 230 °С Гаряче повітря + зволожуюча пара

Peel the pumpkin, cut into wedges and place on the lined baking tray. Put the tray into the preheated cooking space. Cook.

### Засунути страву для готування

Гаряче повітря + зволожуюча пара 230 °С протягом 20 хв

1 clove of garlic

4 tbsp olive oil

Salt

Pepper

Finely chop or crush the garlic. Drizzle the olive oil and scatter the crushed garlic over the cooked pumpkin, season with salt and pepper.

120 g rocket

40 g cashew nuts

2 tbsp pumpkin seed oil

1 tbsp aceto balsamico

Salt

Pepper

80 g goat's cheese

Wash the rocket. Coarsely chop and roast the cashew nuts. For the dressing, combine the oil, vinegar, salt and pepper. Marinate the rocket with the dressing and arrange in a bowl with the pumpkin. Cut the goat's cheese into cubes and scatter over the top. Garnish with the cashew nuts.

## Акcesуари

Baking tray

