# Roasted pumpkin with goat's cheese and rocket

Рецепт від V-ZUG AT



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|---|---|
| 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 °C 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 °C 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.

## Аксесуари

Baking tray

## Додаткова інформація

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| Складено | 11.12.2019 |