Gratinated pumpkin slices

Рецепт від V-ZUG AT



готування	30 хв
Час	28 хв
готування	
Порції	4
Прилад	Combair SE з 2015 року

Vegetable topping

1 tbsp clarified butter

150 g champignons

1 onion

100 g leek

150 g savoy cabbage

100 ml vegetable bouillon

Salt

Pepper

Finely slice the champignons. Peel and finely chop the onion. Cut the leek in half, wash and cut into thin strips. Wash the savoy cabbage, remove the tough ribs and cut the leaves into fine strips.

Warm the clarified butter in a pan. Add the champignons and fry briefly.

Add the onion, leek and savoy cabbage and fry while stirring briskly.

Pour in the bouillon and leave to simmer for about 4 minutes. Season the vegetables with salt and pepper and put aside.

Pumpkin

1½ kg pumpkin, e.g. moschus or butternut

1 clove of garlic

1½ tbsp olive oil

Salt

Pepper

Peel the pumpkin and cut into around 8 slices, each approx. 1.5 cm thick (weight of prepared pumpkin about. 800 g).

Розігріти робочу камеру до 200 °C Верхній/нижній жар вологі

Cover the baking tray with baking paper and place the slices of pumpkin on it.

Peel and crush the garlic and then mix it with the olive oil. Brush the slices of pumpkin with the oil and garlic. Season with salt and pepper.

Put the baking tray into the preheated cooking space. Cook.

Засунути страву для готування

Верхній/нижній жар вологі 200 °C протягом 25 хв

Take the baking tray out of the cooking space.

Готувати

(Pre-)heat space to level 5 with Гриль

8 tbsp cheese, Gruyère, grated

Scatter the vegetables that were put aside over the pumpkin slices and then sprinkle over the cheese.

Put the baking tray into the preheated cooking space at level 3. Bake.

Засунути страву для готування

Гриль level 5 for 3 хв

Serve the pumpkin slices immediately with, for example, risotto.

Поради

Any leftover pumpkin can be used for soup or gratin.

Аксесуари

Baking tray

Додаткова інформація

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