



Ebly wheat with vegetables

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

Rucola pesto

- 50 g rocket
- 2 cloves of garlic
- 3 tbsp pine nuts
- 1 lemon, unwaxed, zest
- 3 tbsp Pecorino, grated
- ¼ tsp salt
- Pepper, ground
- 50 ml olive oil

Toast the pine nuts. Set aside 1 tbsp of pine nuts for the garnish. For the pesto, put all the ingredients in a mixing jug and blend finely. Put the pesto to one side.

Vegetables

- 1 kohlrabi
- 2 carrots
- 200 g Swiss chard
- 100 g mushrooms, mixed, e.g. champignons and king oyster mushrooms

Peel the kohlrabi and carrots and cut them into sticks about 5 mm thick. Wash the Swiss chard well, then cut into 2 cm wide strips. Quarter the mushrooms.

ebly wheat

- 250 g ebly wheat
- 400 ml vegetable bouillon

Put the ebly wheat into the cooking tray (⅓ GN) and add the bouillon.

Steaming 100 °C for 20 Mins

Rucola pesto





salt

pepper

Mix the eibly wheat, vegetables and pre-prepared rucola pesto together. Season with salt and pepper to taste. Garnish with the pine nuts that were set aside earlier.

Tips

Any other vegetables that are in season can also be used.

Accessories

Cooking tray ⅓ GN

Perforated cooking tray

Additional information

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