



Gratinated orange salad with streusel

食谱作者 V-ZUG 瑞族



制备过程	45 分钟
烘烤的时间	15 分钟
时间：烘烤时间取决于机器	
份	4
电器	Combair SE 自 2015 年

Orange salad

4 oranges
2 figs, dried
3 dates, Medjool

Cut off the orange peel and pith. Thinly slice the oranges and figs. Cut the dates into strips. Arrange alternative layers of overlapping orange, fig and date in the greased porcelain dish.

2 tbsp orange syrup
2 tbsp Grand Marnier
1 tsp vanilla paste

Mix the orange syrup, Grand Marnier and vanilla paste together well and drizzle over the orange salad.

Streusel

30 g almond macaroons
25 g butter, cold
2 tbsp plain flour
2 tbsp sugar

Crumble the almond macaroons. Cut the butter into small cubes. Put the macaroons, flour and sugar in a mixing bowl and rub in the butter. Sprinkle the streusel over the orange salad.

Put the porcelain dish on the wire shelf in the cold cooking space. Cook.

在 湿热风 期间为 **230 15 分钟**°C

500 ml ice cream, e.g. nougat
Some pistachios, chopped

Arrange the warm orange salad on the plates and scatter over the chopped pistachios. Serve with a scoop of ice cream.





配件

porcelain dish ½ GN

Wire shelf

附加信息

创建时间

11.12.2019

