



# Rosemary bramata

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制备过程	15 分钟
烘烤的时间	1 小时
时间：烘烤时间取决于机器	
份	4
电器	Comhair-Steam SE 自 2015 年

## Preparation

100 g Bramata polenta

400 ml poultry bouillon

Put the poultry bouillon, bramata polenta and a sprig of rosemary into a vacuum bag and seal it on level 2.

Place the bag in the perforated cooking tray and then put the tray into the cold cooking space. Steam.

在蒸汽期间为 **93 1 小时**°C

50 g butter

1 clove of garlic, crushed

3 sprigs of rosemary

50 g Parmesan, grated

Before serving, melt the butter until it turns brown, add the garlic and rosemary, then leave to infuse a little.

Transfer the polenta to a baking dish. Sieve the butter and add to the polenta along with the Parmesan. Stir all the ingredients together well.

## 小费

The bramata polenta should be slightly runny.

## 配件

Perforated cooking tray

## 附加信息

创建时间

11.12.2019

