



Baked vegetables

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

Preparation

- 2 heads of fennel
- 1 Spanish onion
- 1 courgette
- 1 beetroot, small, raw
- 1 celery, small
- 2 carrots
- 6 champignons
- Olive oil
- Salt
- Pepper

Cut the fennel and onion into eighths lengthwise. Top, tail and peel the courgette, beetroot, celery and carrots, then cut into large chunks. Wash, trim and quarter the champignons.

Marinate the vegetables (all but the beetroot) in oil, salt and pepper and spread out on the lined baking tray. Marinate the beetroot separately and put it also on the tray. Put the baking tray into the cold cooking space. Bake.

Varmluft fugtig 220° C i 30 Min.

Tilbehør

Baking tray

Yderligere oplysninger

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