



Vegetable strudel with a cress sauce

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

Vegetable strudel

250 g broccoli
2 ears of corn
2 sweet peppers, red
2 onions

Prepare the vegetables: divide the broccoli into florets; cut the corn kernels from the ears of corn; skin the sweet peppers and cut into strips; peel and dice the onions. Place the vegetables in the perforated cooking tray and put it into the cold cooking space. Cook.

Dampning 100°C i 15 Min.

Tilbered

1 egg yolk
100 g ricotta
3 tsp sesame seeds, black
100 g Sbrinz cheese, grated
Salt
Pepper

Mix the egg yolk, ricotta, Sbrinz and sesame seeds, season well with salt and pepper and add the cooled vegetables.

(For)varm ovnrummet til 220°C i Varmluft med damp

60 g butter
4 sheets of strudel pastry

Sæt retten ind

Varmluft med damp 220°C i 15 Min.

Cress sauce





200 g crème fraîche

30 g cress

1 tbsp lemon juice

Salt

Pepper

Mix all the ingredients for the sauce together and season with salt and pepper. Serve with the strudel.

Tilbehør

Perforated stainless steel tray

Baking tray

Yderligere oplysninger

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