

SIEMENS

Roasted vegetables



Ingredients

200g sweet potatoes
1 potato
2 carrots
1 turnip
400g pumpkin
2 tbsp olive oil
Salt

Method

1. Peel the garlic cloves and halve them. Rub the dish with the garlic and then grease it.
2. Wash, peel and slice the potatoes thinly and evenly into slices of approx. 3mm thickness.
3. Layer half of the potato slices into the dish, season and sprinkle with approx. 50g cheese. Layer the second half into the dish, sprinkle with the remaining cheese and season again.
4. Season the cream with salt and nutmeg. Pour the cream over the potatoes and add small flakes of butter. Bake the gratin as indicated.

Setting procedure

Vegetables:
Ovenproof dish on the wire rack, level 2
Microwave combination
hotAir grilling, 180°C
360 watts
Cooking time: 15-20 minutes

Alternative setting

Vegetables:
Ovenproof dish on the wire rack
4D hotAir
230°C
Cooking time: 20-25 minutes
When using 4D hotAir, you can place the accessories on any level from 1 to 4.

For 4 servings

Medium-sized ovenproof dish,
glass dish with lid