



COOKING PASSION SINCE 1877

COMBINATION
OVEN WITH MICROWAVE
30 MINUTES

VEGETABLE GRATIN



SERVES 4

INGREDIENTS

1 sweetheart cabbage or chard
320 g butternut squash diced
350 g Jerusalem artichokes
peeled and sliced
2 leeks peeled and sliced thinly
2 onions peeled and sliced
300 g celeriac peeled
and diced finely
300 ml vegetable stock
½tsp dried sage
½tsp dried thyme
Salt and pepper
1 part baked baguette
2 tbsps of olive oil
110 g Gruyere cheese grated

PREPARATION

Place prepared root vegetables into large lidded dish then sprinkle with thyme, sage, salt and pepper before pouring the stock over.

Bake in combination microwave on 360 watts at 180 °C for 20 minutes.

Remove and add torn cabbage or chard, stir into mixture and cook for further 10 minutes in combination oven.

Meanwhile tear baguette into 2 cm chunks and toss in olive oil, then spread over cooked vegetables and sprinkle with grated cheese.

Grill for 3 – 4 minutes on setting 3.