



COOKING PASSION SINCE 1877

ROASTED FALL VEGETABLES

INGREDIENTS:

500 g manioc
400 g Hokkaido pumpkin
300 g Brussels sprouts
200 g button mushrooms
1 red onion
1 tbsp olive oil
1 tbsp **sesame oil**
Salt
Pepper

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION:

For the roasted vegetables, peel and slice manioc. Cut Hokkaido pumpkin into bite-sized pieces. Clean Brussels sprouts and button mushrooms, then halve them. Peel and cut red onion into wedges.

Transfer onions to a baking sheet and drizzle with olive oil and sesame oil. Season with salt and pepper, and stir to combine. Set aside the baking sheet for now.

Add the baking sheet with vegetables to the oven. Bake at 180°C/355°F for approx. 30 min.

