

The Veggie One

Cuisine: **Other**
Food category: **Vegetarian dishes**



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Program steps

1

 Hot air

 0 %

 Termination by time

 00:30 hh:mm

 180 °C

 60 %



Ingredients - number of portions - 0		
Name	Value	Unit
Beetroot	200	g
Garlic	10	g
Ginger	5	g
Chili flakes	2	g
Salt	10	g
Cucumbers	150	g
Vinegar	100	g
Sugar	20	g
Smoked cheddar	100	g
Grilled halloumi	150	g
Sour cream	100	g
Chives	10	g

Directions

1. Begin by preparing the beetroot kimchi. Combine grated beetroot with garlic, ginger, chili flakes, and salt in a bowl. Allow to ferment for 2-3 days in a cool place, or use a quick pickle method by letting it sit in vinegar for at least 1 hour.

2. For the pickled cucumber, slice cucumbers thinly and submerge them in a mixture of vinegar, sugar, and salt. Let them sit for at least 30 minutes.

3. Preheat the combi oven to 180°C and set the fan speed to 60%.

4. Slice the smoked cheddar and grilled halloumi into thick pieces. Place the halloumi on the griddle over medium heat until golden and crispy on both sides, about 3-4 minutes per side.

5. Once the halloumi is done, assemble your dish: layer the smoked cheddar, grilled halloumi, beetroot kimchi, and pickled cucumber on a plate.

6. For the sour cream and chive dip, mix sour cream with finely chopped chives, salt, and pepper to taste.

7. Serve the assembled veggie dish with a generous dollop of the sour cream and chive dip on the side. Enjoy your meal!

8.please refer to cookbook for burger bun recipe