

Raclette 8 Blumen confit byaldi

Informations

People : 4

Preparation : 30 min.

Cooking time : 35 min.



Ingredients

- 150 g grated Raclette 8 Blumen
- 3 onions
- 2 courgettes
- 2 tomatoes
- 30 ml olive oil
- 50 g butter
- 2 g mixture of dried flower petals
- 15 g sugar
- Table salt
- Freshly ground pepper

Preparation steps

1. Peel and finely slice the onions.



2. Cook the onions gently in a frying pan with butter and sugar. When the onions are brown and caramelised, adjust seasoning with salt and pepper, then spread the onions over the bottom of a baking dish.
3. Slice the courgettes and tomatoes. Add alternating slices of courgette and tomato on top of the onions.
4. Bake at 160°C for 30 minutes.
5. Remove from the oven and sprinkle with grated cheese.
6. Switch the oven to grill mode.
7. Return the dish to the oven and allow to grill.
8. When the cheese is lightly browned, remove from the oven and decorate with the flower petals.
9. Serve hot as a side dish, or as a starter alongside a nice well-seasoned salad.

? **Tips and Ideas:** Use a round mould to arrange the ingredients in the shape of a flower and surprise your guests when serving.