

# Oven-Roasted Vegetables with 8 Blumen Gratin

## Informations

People : 4

Preparation : 15 min.

Cooking time : 45 min.



## Ingredients

- 200 g of grated 8 Blumen cheese
- 350 g of sausage meat
- 1 yellow bell pepper
- 1 beefsteak tomato
- 2 round zucchinis
- 1 onion
- 1 bunch of chives
- Fine salt, freshly ground pepper
- 5 cl of olive oil

## Preparation steps

Difficulty level: easy ???



1. Preheat the oven to 200°C.
2. In a mixing bowl, knead the sausage meat, adding half of the grated cheese, finely chopped onion, and chives.
3. Season with fine salt and ground pepper.
4. Cut a lid off each vegetable and hollow them out using a tablespoon.
5. Chop the zucchini and tomato flesh and mix it with the sausage mixture to avoid waste.
6. Stuff the vegetables and place them in an oven-safe dish. Drizzle the olive oil over the stuffed vegetables and bake for 45 minutes.
7. Sprinkle the remaining cheese over the vegetables and place under the grill until the cheese is golden and bubbly.
8. Replace the lids and serve hot with black rice.

? **Tips and Ideas:** You can vary the vegetables used, for instance by using eggplants instead of the ones suggested.