

FENNELS GRATIN



Tested on model:
CDT-111E



Weight before cooking:
3.455 g
Weight after cooking:
3.260 g














Servings:
42



Recommended tray:
4 nonstick t. GN 1/1
20 mm



Total time:
23'

PHASE									
1		5%	175°	15'	---	---	L	Yes	C
2		0%	185°	8'	---	---	H	Yes	O
3									
4									
5									
6									

INGREDIENTS

Steamed fennels: 2.865 g
Béchamel: 400 g
Egg yolks: 60 g
Butter: 50 g
Grated Parmesan cheese: 80 g

PREPARATION

Mix béchamel with egg yolks in a bowl and cover the fennel previously spread on the tray. Sprinkle grated cheese and butter flakes. Refrigerate for 30 minutes.

Preheat the oven and then cook following the parameters.