

CREAMED BROCCOLI WITH GRUYERE



Preparation : 5 min - **Resting :** - - **Cooking :** 25 min - **Equipment :** -

Ingredients : 4 PORTIONS

- 500 g broccoli (fresh or frozen) - 70 ml single cream - 100 g gruyère, grated

1. Wash the broccoli and cut into small florets. Pour 500ml water into the metal bowl, fit the steamer basket and add the broccoli. Run the STEAM programme for 25 minutes.

2. Discard half the cooking liquid in the bowl and add the broccoli, gruyère and cream. Run the EXPERT programme (without heating) for 1 minute/speed 12. If necessary scrape down the bowl and restart the programme for 30 seconds.

Cook Expert ■