

Your Gemüsebox-Recipe

Potato and leek casserole & baked apple

Ingredients for 2 persons

Potato and leek casserole:

500 g potatoes

250 g leek

300 ml milk / soy cream

1 tablespoon butter / margarine

spices: Nutmeg, salt, Pepper

To taste 150 g cheese, grated

Baked apple:

2 apples

2 tsp honey or a vegan alternative

1 pinch of cinnamon

1 tsp butter / margarine

to taste: ground nuts, raisins or almond slivers

Preparation:

Potato and leek casserole:

- Cut the potatoes and leeks into thin slices or rings.
- Grease a baking dish with butter / margarine. Then layer the vegetables in the dish, always alternating a layer of potato slices and leek. Season each layer individually with salt, pepper and nutmeg.
- Sprinkle with cheese or a vegan alternative if desired.
- Pour the milk / soy cream over the casserole and cook in the oven at 200 °C for about 30 - 40 minutes.

Baked apple:

- Grease the casserole dish with a little margarine.
- Wash the apples, cut out the core and put them in the baking dish.
- For the filling, mix ingredients such as raisins, almond slivers, nuts, honey and cinnamon.
- Fill apples evenly with this mixture.
- Put another flake of margarine on each apple.
- Place in the oven still hot from the casserole at 200 °C and bake for about 15 - 20 minutes. Enjoy as a dessert.