



Consejo del chef

Serve them right away from the EliteGrill with a dash of oil, salt, and pepper. Dip in the different cheese pans.

Raciones para 4

2 Provolone cheese

Herbs de Provence

50 gr Tomato sauce

1 Provolone cheese

Peppercorn

20 gr Grated mozzarella

20 gr Gruyère cheese

Chili flakes or chili pepper

600 gr Veal loin

1 Broccoli

220 gr Cherry tomatoes

1 Green pepper

1 Yellow pepper

1 Red pepper

1 Courgette

1 Preheat the GrandChef mini oven to 190° C.

2 Prepare provolone in small pans suitable for the oven. For the provolone cheese with herbs: place the provolone with some herbs on top.

3 For the provolone with tomato: spread the tomato sauce on the pan, place the cheese over it, and sprinkle some fresh ground pepper.

4 For the provolone with assorted cheese: place the grated mozzarella first, then the grated Gruyère, and the provolone on top. Sprinkle some chili flakes or similar all over it.

5 Place parchment paper on the oven tray. Cut the broccoli into florets and season with salt and oil. Then, bake the provolone and the vegetables at the same time for 15-20 minutes.

6 Meanwhile, cut the peppers into thick stripes, slice the courgette, and dice the loin.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/cazuelitas-de-provolone-con-solomillo-y-verduras/>

