



Salmon over a layer of vegetables and creamed potatoes Suitable for celiacs

Ingredients:

Salmon beef

300 g.

Onion

½ unit

Pepper/ Green bell pepper

¼ unit

Pepper / red bell pepper

¼ unit

Pepper/ yellow bell pepper

¼ unit

Leek

¼ unit

Potatoes /sweet potatoes

1 unit

Cream

10 tbsps

Cornstarch

1 coffee tsp

Salt and pepper

to taste

Nutmeg

to taste

Preparation

Peel the potatoes and cut them in thin slices. Then, place them inside one of the Multicocción compartments. Add salt and pepper. Wash and cut up the onion, the bell pepper and the leek in julienne slices. Place the preparation in the other compartment. Add salt and pepper. Remove the salmon peel; add salt and pepper and put over the vegetables. Add salt and pepper to the cream, add cornstarch and nutmeg. Cover the Multicocción and cook at full power for 4 or 5 minutes. Use gluten-free ingredients.

