



Use Product
Steam Convection
Microwave Oven



Meat-Stuffed Paprika

Ingredients

Serves : 2

Cooking Time : -

350 g	Thick cut of beef
1/2	Onion
1/2	Celery
6	Mushroom
2	Paprika
To taste	Salt and pepper

Sub: Garnish

4	Radish
4	Brussels sprout
4	Picolos

Adjust to suit Olive oil
your needs

To taste	Salt and pepper
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Cooking Procedure

1. Cut the onion, celery, and mushrooms into 3-cm.
2. Put the vegetables from step 1 into the Food Processor mounted with the Knife Blade Attachment, set the speed at medium in M2 mode, chop finely, and place in a bowl.
3. Cut the beef into suitable sizes, mince it in Mince mode in the Food Processor, and add it to the bowl in step 2.
4. Sprinkle with salt and pepper, then knead well by hand.
5. Arrange the paprika cut into 3-cm slices onto the Grill Tray, then fill with the ingredients of step 4.
6. Arrange the vegetables around the paprika circles, and sprinkle with olive oil, salt, and pepper.
7. Place on the upper rack of the Microwave Oven, and cook for 10 minutes with Crispy Grill and Microwave Combination at Level 2.
8. Arrange on the serving dish.