

Zucchini crumble with chorizo with the thermomix

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10 min	10 min 25 min	10 min 25 min 35 min	10 min 25 min 35 min 1/10
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50g of butter
20g of bread
4 slices of raclette cheese
3 tablespoons of flour
1 zucchini
1 tablespoon of oil
1 pinch of salt
1 pinch of pepper 1/4 sweet chorizo

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Make a delicious sweet crumble recipe with your TM31, TM5, and TM6 :

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Preheat the oven to 240°C.

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Peel and cut the zucchini into cubes and put them in the Thermomix bowl.

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Cut the chorizo into small pieces, put them in the Thermomix bowl with the oil, and set for 10 minutes in reverse mode at 80°C in simmering mode.

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When it beeps, put this preparation at the bottom of each glass.

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Wash the Thermomix bowl.

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Put the flour, butter, bread, salt, and pepper in the Thermomix bowl and set for 20 seconds at speed 5.

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Spread this preparation on the baking tray of your oven and bake for 10 minutes.

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Meanwhile, cut the raclette cheese into small pieces and place them in each glass.

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Crumble the crumble from the oven on each glass and bake for 5 minutes at 180°C.

You will delight your guests with this Thermomix vegetable crumble. Yum ;)