

Gratin of carrot and chorizo

CUISIMAGES

Ref :
1516

Type :
Hot starter

Preparation :
20 min
Rest:

Cooking :
30 min
At 200°C

Cost :


Difficulty :


Origin :




For 8 little pies

- 4 carrots
- ½ chorizo
- 3 potatoes
- ½ onion
- 1 clove of garlic
- 50 g grated Swiss cheese
- 2 eggs
- 250 ml of milk
- Salt and pepper



Preheat the oven to 200°C for 15 min.

Peel carrots, wash and grate them.
Do the same for potatoes.

Mix both in a bowl.



Peel garlic and onion, cross finely and add to carrots.

Remove the skin of chorizo, slice into fine discs and add to the carrots and potatoes.

Fill moulds with vegetables and chorizo mixture.



Break the eggs into a bowl.

Add milk and cheese. Mix.



Pour over vegetables.

Place moulds on the middle oven rack and bake at 200°C for 25 min.



Recommandation

Serve hot with salad.

Variante

Wine

Cahors