

SURPRISE CAKE

By Anouk._mr

PREP TIME

35 mins

COOK TIME

20 minsi

SERVINGS

4-6



INGREDIENTS

For 2 cakes:

10 sheets of filo puff pastry
500 grams of carrots
2 parsnips
4 medium onions
10 yellow and red cherry tomatoes,
halved
10 string beans
5 tbsp olive oil
5 tbsp balsamic vinegar
2 teaspoons fresh rosemary and thyme,
peeled off

For the salad:

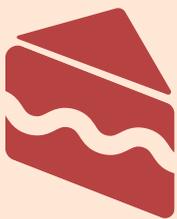
1 head of lettuce washed, hard pieces
out, torn into pieces
1 clove of garlic, squeezed
1/2 lemon, squeezed
a dash of olive oil
1 teaspoon fresh rosemary and thyme,
zipped
Kitchenware
2 baking tins
pastry brush
pure pestle





INSTRUCTIONS

1. Preheat the oven to 200 degrees. Grease the pie pan with 1 oil. Place a sheet of phyllo dough in it and brush with oil. Repeat with the rest of the sheets. Place them crosswise on top of the previous one, folding the protruding points inwards. Make circles from 1 sheet of phyllo dough with a glass and cut out kitchen scissors, also cut a few smaller circles and two hats / caps. Bake in the oven for 10 minutes.
2. Cut the carrots into pieces and cook in water with salt and onion rings of 1 onion for 10 minutes. Drain and stamp into puree with the puree masher. Season with freshly ground pepper and salt.
Cut the parsnips into slices and the string beans into strips, boil for 10 minutes in water with salt. Cut the remaining onions into rings and halve the tomatoes. Heat oil in a frying pan and fry the onion and thyme for 10 minutes on low heat. Add balsamic vinegar and fry for another 5 minutes on medium heat. Season with freshly ground pepper and salt if desired.
4. Divide the puree over the phyllo dough and spoon the string beans, parsnips and onion mixture on top. Divide the tomatoes on top with the cut side up and sprinkle with pepper. Bake for about 10 minutes. in the oven.
5. Make snowmen, pieces of string beans, a slice of tomato, pieces of onion for resp. eyes, mouth and buttons.
6. For the salad: Toss all ingredients together.
7. Serve immediately and enjoy



enjoy!

