



## Bean and snow pea salad with preserved orange and almonds

Gaggenau Appliance:  
Preparation Time: 10 minutes  
Cooking Time: 10 minutes  
Serves: 6-8

### Ingredients

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300g green beans, trimmed  
300g snow peas, trimmed  
300g sugar snaps, trimmed  
½ preserved orange, rinsed  
and finely sliced  
2 tbsp lemon infused olive oil  
1 tbsp vincotto  
100g flaked almonds  
Sea salt and freshly ground black pepper

### Method

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#### Preparation

1. Preheat oven to Hot air 100°C + 100% humidity.
2. Place beans, snow peas and sugar snaps on a stainless steel perforated tray on shelf position 2 and steam in the oven for 4 minutes. Remove and arrange on a serving platter. Scatter over preserved orange, drizzle with olive oil and vincotto. Allow flavours to infuse.
3. Change oven setting to Hot air + 0% humidity 180°C. Place almonds on a stainless steel unperforated tray on shelf position 2 and cook in the oven for 5 minutes until lightly golden.

#### To finish

1. Scatter almonds over the salad, season with salt and pepper and serve.

**Note** Preserved lemons can be substituted for preserved oranges.