Roasted garlic and cauliflower stamp

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

Preparation

250 g potatoes, mealy, medium-sized

350 g cauliflower

5 cloves of garlic, peeled

Peel and quarter the potatoes and put into the plastic perforated cooking tray. Wash the cauliflower, divide into small florets and put in the cooking tray with the potatoes and the garlic.

Place the cooking tray on the hardened glass dish in the cold cooking space. Steam.

PowerDämpfen 100 °C for 16 Mins

20 g butter, liquid

1 tbsp chives

Salt

Pepper

Finely chop the chives.

Transfer the steamed potatoes and cauliflower to a bowl. Put the steamed garlic aside. Mash with a potato masher and mix in the other ingredients. Season with salt and pepper.

2 tbsp olive oil

Lightly crush the steamed garlic, sauté in olive oil until golden brown and add to the mashed potato.

Accessories

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

Additional information

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