Greek yogurt, buttermilk and parsley mash

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

Preparation

600 g potatoes, mealy, medium-sized

Peel and quarter the potatoes and put into the plastic perforated cooking tray.

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

PowerDämpfen 100 °C for 16 Mins

1 clove of garlic, crushed

½ onion

½ bunch of parsley, flat-leaved

3 tbsp butter, liquid

150 g yogurt, Greek

30 ml buttermilk

30 g mayonnaise

Salt

Peel and crush the garlic. Peel and finely chop the onion. Pull the parsley leaves off the stalks and chop finely.

Transfer the steamed potatoes to a bowl. Mash with a potato masher and mix in the other ingredients. Season with salt to taste.

Accessories

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

Additional information

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