Red potato, cabbage and crème fraîche mash

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

Preparation

450 g potatoes, red, mealy, medium-sized

150 g cabbage, blue

Peel and quarter the potatoes and put into the plastic perforated cooking tray. Wash the cabbage, cut into 5 mm thick slices and put in the cooking tray with the potatoes.

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

PowerDämpfen 100 °C for 16 Mins

50 g butter, liquid

75 g crème fraîche

sprig of parsley, flat-leaved

1 tsp paprika, ground

Salt

Pull the parsley leaves off the stems and chop.

Finely dice the steamed cabbage. Transfer the steamed potatoes to a bowl. Mash with a potato masher and mix in the cabbage and all 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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