Red potato, lemon and chive mash

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Portions	4

Preparation

600 g potatoes, red, 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

75 g crème fraîche

1 lemon, unwaxed, zest

50 g butter, liquid

1 tbsp chives, finely chopped

Pepper

Salt

Zest the lemon.

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

Accessories

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

Additional information

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