# Greek yogurt, buttermilk and parsley mash

Recipe by V-ZUG LTD



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| Preparation | 15 Mins |
| Cooking time | 16 Mins |
| Portions | 4 |
| Appliance | Combi-Steam MSLQ |

## 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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