# Sweet potato, bourbon and bacon mash

Recipe by V-ZUG Ltd.



| | |
|---|---|
| Preparation | 25 Mins |
| Cooking time | 16 Mins |
| Portions | 4 |
| Appliance | Combi-Steam MSLQ |

## Preparation

600 g sweet potatoes

Peel the sweet potatoes, cut into 2 cm thick slices 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**

3 rashers of bacon

½ TL butter

9 sheets of sage

75 ml milk

2 tbsp butter, brown

1 tbsp bourbon

Pepper

Salt

Dry-fry the thin bacon strips in a frying pan.

Chop the sage. Melt the butter and fry the sage.

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

## Tips

The bourbon can be substituted with any other kind of whisky.

To make the brown butter, cut the butter into evenly sized pieces, put into a pan and melt over a medium heat, stirring constantly. Remove from the heat as soon as the butter turns brown and pour into a small bowl.

## Accessories

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

## Additional information

| | |
|---|---|
| Created on | 11.12.2019 |