# Thyme and nut butter mash

Recipe by V-ZUG Ltd.



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| Preparation | 30 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**

100 g butter

2 sprigs of thyme

150 ml milk

Salt

Pepper

Cut the butter into evenly sized pieces and put into a pan with the thyme. Melt over a medium heat, stirring constantly. Remove from the heat as soon as the butter turns brown, take out the sprigs of thyme and then pour into a small bowl.

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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