Sweet pepper, spring onion and Gruyère mash

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制备过程	20 分钟
烘烤的时间：烘烤时间取决于机器	16 分钟
份	4
电器	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.

在 **PowerDämpfen** 期间为 **100 14** 分钟°C

½ sweet pepper, red

½ sweet pepper, green

½ onion

Finely chop the onion and red and green peppers. Add to the steamed potatoes and steam.

添加成分

在 **PowerDämpfen** 期间为 **100 2** 分钟°C

½ pepperoncino, chopped

60 g butter, liquid

120 ml milk

120 g Gruyère, grated

Salt

Finely chop the pepperoncino.

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

1 spring onion, cut into rings

Cut the spring onion into thin rings.

Garnish the mashed potato with the spring onion

配件

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

附加信息

创建时间	11.12.2019