



# Sweet pepper, spring onion and Gruyère mash

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|              |                  |
|--------------|------------------|
| 制备过程         | 20 分钟            |
| 烘烤的时间        | 16 分钟            |
| 时间：烘烤时间取决于机器 |                  |
| 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

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