Sweet potato, bourbon and bacon mash

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制备过程	25 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 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.

在 **PowerDämpfen** 期间为 **100 16** 分钟°C

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.

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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.

配件

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

附加信息

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