



# Thyme and nut butter mash

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制备过程	30 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 16 分钟**°C

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.

## 配件

Hardened glass dish

Plastic perforated cooking tray  $\frac{1}{3}$  GN, depth 52 mm

