Gschwellti (potatoes cooked in their skins)

Recipe by V-ZUG Ltd.



Preparation	5 Mins
Cooking time	40 Mins
Portions	4
Appliance	CombiSteamer V4000 45 from 2021

Potatoes cooked in their skins are traditionally served with raclette, they are the main ingredient for making crispy rösti, and served together with a quark dip and a fresh salad can be enjoyed as a light meal. A classic of the Swiss kitchen that can be enjoyed in a variety of ways.

Potatoes

1 kg potatoes

Potatoes

Spread the potatoes out in a perforated stainless steel tray, put into the cold cooking space and cook at 100 °C for about 40 minutes using the steam mode.

Steaming 100 °C for 40 Mins

Tips

Depending on the dish, use either waxy or mealy potatoes.

Accessories

Perforated cooking tray

Additional information

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