# Boiled potatoes

Recipe by V-ZUG Ltd.

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| Preparation | 10 Mins |
| Cooking time | 20 Mins |
| Portions | 4 |
| Appliance | CombiSteamer V4000 45 from 2021 |

The classic accompaniment to any number of dishes. The potatoes are steamed and refined with parsley and butter.

## Potatoes

800 g waxy potatoes, peeled and cut into wedges

## Boiled potatoes

2 tbsp butter

4 sprigs of flat-leaved parsley, finely chopped

¾ tsp salt

## Potatoes

Spread the potatoes out in a perforated stainless steel tray, put into the cold cooking space and cook at 100 °C for about 20 minutes using the steam mode.

**Steaming 100 °C for 20 Mins**

## Boiled potatoes

Melt the butter in a wide pan. Add the potatoes and parsley and swirl in the butter, season with salt to taste.

## Accessories

Perforated cooking tray

## Additional information

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