Mashed potato with lime

Opskrift af V-ZUG Ltd



Tilberedning	
Tilberedningstid	
Portioner	4

Preparation

600 g potatoes, mealy, medium-sized

Wash, peel and quarter the potatoes and put into the perforated plastic cooking tray.

Place the cooking tray on the hardened glass dish in the cold cooking space. Steam.

PowerDampning 100 °C i 16 Min.

50 g butter

¼ lime, juice and zest

salt

Transfer the steamed potatoes to a bowl. Mash them with a potato masher. Melt the butter and zest and juice the lime. Bring all the ingredients together. Add the lime juice to taste.

Tips

For best results, melt the butter until it is light brown.

Tilbehør

Hardened glass dish

Plastic perforated cooking tray (1/3 GN), depth 52 mm

Yderligere oplysninger

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