



# Basil, walnut and olive oil mash

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions            4

## Potatoes

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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.

**PowerDämpfen 100 °C for 16 Mins**

## Pesto

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2 bunches of basil  
1 clove of garlic  
75 ml olive oil  
50 g Parmesan, grated  
30 g walnuts  
Salt

For the pesto, blend all the ingredients to a fine paste with a hand blender.  
Transfer the steamed potatoes to a bowl. Mash with a potato masher and mix in the pesto.

## Accessories

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Hardened glass dish  
Plastic perforated cooking tray ⅓ GN, depth 52 mm  
Hand blender

## Additional information

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