Basil, walnut and olive oil mash

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

Potatoes

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

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

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

Hand blender

Additional information

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