Buttermilk, bacon and blue cheese mash

Opskrift af V-ZUG Ltd



Tilberedning	
Tilberedningstid	
Portioner	4

Preparation

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.

PowerDampning 100 °C i 16 Min.

100 ml buttermilk

1 tbsp butter

4 rashers of bacon

60 g Gorgonzola

1 spring onion

Salt

Cut the bacon into thin strips and dry-fry in a frying pan. Dice the Gorgonzola. Cut the spring onion into thin rings.

Transfer the steamed potatoes to a bowl. Mash with a potato masher and mix in the other ingredients. Season with salt to taste.

Tilbehør

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

Yderligere oplysninger

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