Crème fraîche and pecan mash

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Portions	4

Preparation

600 g potatoes, blue-violet, 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

90 g crème fraîche

30 g butter, liquid

30 ml cream

30 g pecan nuts

Pepper

Salt

Toast the pecan nuts in a pan, then chop finely.

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

Accessories

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

Additional information

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