Sweet pepper, spring onion and Gruyère mash

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 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.

PowerDämpfen 100 °C for 14 Mins

½ sweet pepper, red

½ sweet pepper, green

½ onion

Finely chop the onion and red and green peppers. Add to the steamed potatoes and steam.

Add ingredients

PowerDämpfen 100 °C for 2 Mins

½ pepperoncino, chopped

60 g butter, liquid

120 ml milk

120 g Gruyère, grated

Salt

Finely chop the pepperoncino.

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

1 spring onion, cut into rings

Cut the spring onion into thin rings.

Garnish the mashed potato with the spring onion

Accessories

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

Additional information

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