Red potato, cabbage and crème fraîche mash

Opskrift af V-ZUG Ltd



Tilberedning	
Tilberedningstid	
Portioner	4

Preparation

450 g potatoes, red, mealy, medium-sized

150 g cabbage, blue

Peel and quarter the potatoes and put into the plastic perforated cooking tray. Wash the cabbage, cut into 5 mm thick slices and put in the cooking tray with the potatoes.

Place the cooking tray on the hardened glass dish in the cold cooking space. Steam.

PowerDampning 100 °C i 16 Min.

50 g butter, liquid

75 g crème fraîche

sprig of parsley, flat-leaved

1 tsp paprika, ground

Salt

Pull the parsley leaves off the stems and chop.

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

Tilbehør

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

Yderligere oplysninger

Oprettet den	12.04.2023