



Sage and nut butter 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.

5 tbsp butter

5 sheets of sage

1 clove of garlic

150 g double cream

Salt

Cut the butter into evenly sized pieces and put into a pan with the sage. Melt over a medium heat, stirring constantly. Remove from the heat as soon as the butter turns brown. Remove the sage and pour into a small bowl.

Peel and crush the clove of garlic.

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 1/3 GN, depth 52 mm

