



Sweet potato, bourbon and bacon mash

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

Preparation

600 g sweet potatoes

Peel the sweet potatoes, cut into 2 cm thick slices 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.

3 rashers of bacon

½ TL butter

9 sheets of sage

75 ml milk

2 tbsp butter, brown

1 tbsp bourbon

Pepper

Salt

Dry-fry the thin bacon strips in a frying pan.

Chop the sage. Melt the butter and fry the sage.

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

Tips

The bourbon can be substituted with any other kind of whisky.

To make the brown butter, cut the butter into evenly sized pieces, put into a pan and melt over a medium heat, stirring constantly. Remove from the heat as soon as the butter turns brown and pour into a small bowl.





Tilbehør

Hardened glass dish

Plastic perforated cooking tray 1/3 GN, depth 52 mm

