



# Basil, walnut and olive oil mash

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions 4

## Potatoes

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 16 Mins**

## Pesto

2 bunches of basil

1 clove of garlic

75 ml olive oil

50 g Parmesan, grated

30 g walnuts

Salt

For the pesto, blend all the ingredients to a fine paste with a hand blender.

Transfer the steamed potatoes to a bowl. Mash with a potato masher and mix in the pesto.

## Accessories

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

Hand blender

## Additional information

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