



# Sweet pepper, spring onion and Gruyère mash

Receta de V-ZUG AG



Preparación  
Tiempo de  
cocción  
Porciones 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.

**Vapor Power 100 °C durante 14 Min.**

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.

**Añadir ingredientes**

**Vapor Power 100 °C durante 2 Min.**

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

## Accesorios

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm





## Información complementaria

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