



# Boiled potatoes

Recipe by V-ZUG Ltd.



Preparation	10 Mins
Cooking time	20 Mins
Portions	4
Appliance	CombiSteamer V4000 45 from 2021

The classic accompaniment to any number of dishes. The potatoes are steamed and refined with parsley and butter.

## Potatoes

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800 g waxy potatoes, peeled and cut into wedges

## Boiled potatoes

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2 tbsp butter

4 sprigs of flat-leaved parsley, finely chopped

$\frac{3}{4}$  tsp salt

## Potatoes

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Spread the potatoes out in a perforated stainless steel tray, put into the cold cooking space and cook at 100 °C for about 20 minutes using the steam mode.

**Steaming 100 °C for 20 Mins**

## Boiled potatoes

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Melt the butter in a wide pan. Add the potatoes and parsley and swirl in the butter, season with salt to taste.

## Accessories

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Perforated cooking tray





## Additional information

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