# Parsnip, lemon and thyme mash

Recipe by V-ZUG Ltd.

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| Preparation | 15 Mins |
| Cooking time | 16 Mins |
| Portions | 4 |
| Appliance | Combi-Steam MSLQ |

## Preparation

300 g potatoes, mealy, medium-sized

300 g parsnip

Peel and quarter the potatoes and put into the plastic perforated cooking tray. Peel the parsnip, cut into 5 mm thick slices and add to the potatoes.

Place the cooking tray on the hardened glass dish in the cold cooking space. Steam.

**PowerDämpfen 100 °C for 16 Mins**

½ lemon, juice

200 ml milk

5 sprigs of thyme

1 clove of garlic

1 tbsp butter, liquid

Salt

Pepper

Pull the thyme leaves off the stalks. Peel and crush the clove of garlic.

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

## Accessories

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

## Additional information

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| Created on | 11.12.2019 |