# Gschwellti (potatoes cooked in their skins)

Recipe by V-ZUG Ltd.



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| Preparation | 5 Mins |
| Cooking time | 40 Mins |
| Portions | 4 |
| Appliance | CombiSteamer V4000 45 from 2021 |

Potatoes cooked in their skins are traditionally served with raclette, they are the main ingredient for making crispy rösti, and served together with a quark dip and a fresh salad can be enjoyed as a light meal. A classic of the Swiss kitchen that can be enjoyed in a variety of ways.

## Potatoes

1 kg potatoes

## Potatoes

Spread the potatoes out in a perforated stainless steel tray, put into the cold cooking space and cook at 100 °C for about 40 minutes using the steam mode.

**Steaming 100 °C for 40 Mins**

## Tips

Depending on the dish, use either waxy or mealy potatoes.

## Accessories

Perforated cooking tray

## Additional information

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