



# Buttermilk, bacon and blue cheese mash

Recipe by V-ZUG Ltd.



|              |                  |
|--------------|------------------|
| Preparation  | 20 Mins          |
| Cooking time | 16 Mins          |
| Portions     | 4                |
| Appliance    | Combi-Steam MSLQ |

## 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.

**PowerDämpfen 100 °C for 16 Mins**

100 ml buttermilk

1 tbsp butter

4 rashers of bacon

60 g Gorgonzola

1 spring onion

Salt

Cut the bacon into thin strips and dry-fry in a frying pan. Dice the Gorgonzola. Cut the spring onion into thin rings.

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

## Accessories

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

