Mashed potato with lime

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

Preparation

600 g potatoes, mealy, medium-sized

Wash, peel and quarter the potatoes and put into the perforated plastic cooking tray.

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

PowerDämpfen 100 °C for 16 Mins

50 g butter

¼ lime, juice and zest

salt

Transfer the steamed potatoes to a bowl. Mash them with a potato masher. Melt the butter and zest and juice the lime. Bring all the ingredients together. Add the lime juice to taste.

Tips

For best results, melt the butter until it is light brown.

Accessories

Hardened glass dish

Plastic perforated cooking tray (1/3 GN), depth 52 mm

Additional information

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