



# Crème fraîche and pecan mash

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions            4

## Preparation

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600 g potatoes, blue-violet, 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**

90 g crème fraîche

30 g butter, liquid

30 ml cream

30 g pecan nuts

Pepper

Salt

Toast the pecan nuts in a pan, then chop finely.

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

## Accessories

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Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

