# Pumpkin, buttermilk and rosemary mash

Recipe by V-ZUG Ltd.



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| Preparation | |
| Cooking time | |
| Portions | 4 |

## Preparation

300 g potatoes, mealy, medium-sized

300 g Hokkaido pumpkin

Peel and quarter the potatoes and put into the plastic perforated cooking tray. Peel the pumpkin, cut into large pieces 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**

1 tbsp olive oil

75 ml buttermilk

1 sprig of rosemary

1 tbsp butter

Pepper

Salt

Pull the rosemary needles from the sprig and chop finely.

Transfer the steamed potatoes and pieces of pumpkin 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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