Corn, crème fraîche and chipotle mash

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

Preparation

500 g potatoes, mealy

100 g corn, tinned

Peel and quarter the potatoes and put into the plastic perforated cooking tray with the corn.

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

PowerDämpfen 100 °C for 16 Mins

75 g crème fraîche

½ pepperoncino

1 pinch of cayenne pepper, ground

Salt

Finely chop the pepperoncino.

Transfer the steamed potatoes and corn 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

Additional information

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