Mozzarella, green bean and onion mash

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Portions	4

Preparation

450 g potatoes, mealy, medium-sized

150 g green beans, green, frozen

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

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

PowerDämpfen 100 °C for 16 Mins

120 g mozzarella, grated

75 ml milk

3 tbsp Parmesan, grated

25 g roasted onion

Pepper

Salt

Chop up the steamed beans.

Transfer the steamed potatoes to a bowl. Mash with a potato masher and mix in the beans and all 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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