



Bacon and horseradish mash

Recipe by V-ZUG Ltd.



Preparation
Cooking
time

Preparation

600 g potatoes, mealy, 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

3 rashers of bacon

1 tbsp horseradish

1 tbsp parsley, flat-leaved

Salt

Cut up the bacon, then dry-fry in a frying pan. Grate the horseradish and finely chop the parsley.

Transfer the steamed potatoes 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

