# Roasted garlic and cauliflower stamp

Рецепт від V-ZUG AT



| | |
|---|---|
| готування | 15 хв |
| Час готування | 16 хв |
| Порції | 4 |
| Прилад | Combi-Steam MSLQ |

## Preparation

250 g potatoes, mealy, medium-sized

350 g cauliflower

5 cloves of garlic, peeled

Peel and quarter the potatoes and put into the plastic perforated cooking tray. Wash the cauliflower, divide into small florets and put in the cooking tray with the potatoes and the garlic.

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

**PowerDämpfen 100 °C протягом 16 хв**

20 g butter, liquid

1 tbsp chives

Salt

Pepper

Finely chop the chives.

Transfer the steamed potatoes and cauliflower to a bowl. Put the steamed garlic aside. Mash with a potato masher and mix in the other ingredients. Season with salt and pepper.

2 tbsp olive oil

Lightly crush the steamed garlic, sauté in olive oil until golden brown and add to the mashed potato.

## Аксесуари

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

## Додаткова інформація

| | |
|---|---|
| Складено | 11.12.2019 |