



Pumpkin, buttermilk and rosemary mash

Рецепт від V-ZUG AT



готування	20 хв
Час	16 хв
готування	
Порції	4
Прилад	Combi-Steam MSLQ

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 протягом 16 хв

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.

Аксессуары

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

