Red potato, lemon and chive mash

Рецепт від V-ZUG AT



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

Preparation

600 g potatoes, red, 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 протягом 16 хв

75 g crème fraîche

1 lemon, unwaxed, zest

50 g butter, liquid

1 tbsp chives, finely chopped

Pepper

Salt

Zest the lemon.

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

Аксесуари

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

Додаткова інформація

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