



# Thyme and nut butter mash

Рецепт від V-ZUG AT



готування	30 хв
Час	16 хв
готування	
Порції	4
Прилад	Combi-Steam MSLQ

## 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 протягом 16 хв**

100 g butter

2 sprigs of thyme

150 ml milk

Salt

Pepper

Cut the butter into evenly sized pieces and put into a pan with the thyme. Melt over a medium heat, stirring constantly. Remove from the heat as soon as the butter turns brown, take out the sprigs of thyme and then pour into a small bowl.

Transfer the steamed potatoes 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

