



Basil, walnut and olive oil mash

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

Potatoes

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

Pesto

2 bunches of basil
1 clove of garlic
75 ml olive oil
50 g Parmesan, grated
30 g walnuts
Salt

For the pesto, blend all the ingredients to a fine paste with a hand blender.
Transfer the steamed potatoes to a bowl. Mash with a potato masher and mix in the pesto.

Accessories

Hardened glass dish
Plastic perforated cooking tray ⅓ GN, depth 52 mm
Hand blender

