Cauliflower, buttermilk and cheese mash

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Portions	4

Preparation

300 g potatoes, mealy, medium-sized

300 g cauliflower

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.

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

PowerDämpfen 100 °C for 16 Mins

2 rashers of bacon

1 clove of garlic

50 ml buttermilk

1 TL butter

1 tbsp chives

25 g cheese, grated

Salt

Pepper

Cut the bacon into thin strips and dry-fry in a frying pan. Peel and crush the garlic. Finely chop the chives.

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

Accessories

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

Additional information

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