# Sweet pepper, spring onion and Gruyère mash

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

## 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 for 14 Mins**

½ sweet pepper, red

½ sweet pepper, green

½ onion

Finely chop the onion and red and green peppers. Add to the steamed potatoes and steam.

**Add ingredients**

**PowerDämpfen 100 °C for 2 Mins**

½ pepperoncino, chopped

60 g butter, liquid

120 ml milk

120 g Gruyère, grated

Salt

Finely chop the pepperoncino.

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

1 spring onion, cut into rings

Cut the spring onion into thin rings.

Garnish the mashed potato with the spring onion

## Accessories

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

## Additional information

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| Created on | 27.02.2023 |