



# Red potato, cabbage and crème fraîche mash

Opskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner 4

## Preparation

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450 g potatoes, red, mealy, medium-sized

150 g cabbage, blue

Peel and quarter the potatoes and put into the plastic perforated cooking tray. Wash the cabbage, cut into 5 mm thick slices and put in the cooking tray with the potatoes.

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

**PowerDampning 100°C i 16 Min.**

50 g butter, liquid

75 g crème fraîche

sprig of parsley, flat-leaved

1 tsp paprika, ground

Salt

Pull the parsley leaves off the stems and chop.

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

## Tilbehør

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Hardened glass dish

Plastic perforated cooking tray 1/3 GN, depth 52 mm

## Yderligere oplysninger

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Oprettet den

12.04.2023

