



# Red potato, lemon and chive mash

Opskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner 4

## Preparation

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600 g potatoes, red, 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.

**PowerDampning 100°C i 16 Min.**

75 g crème fraîche

1 lemon, unwaxed, zest

50 g butter, liquid

1 tbsp chives, finely chopped

Pepper

Salt

Zest the lemon.

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

## 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

