



# Sage and nut butter mash

Opskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner 4

## Preparation

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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.

**PowerDampning 100°C i 16 Min.**

5 tbsp butter

5 sheets of sage

1 clove of garlic

150 g double cream

Salt

Cut the butter into evenly sized pieces and put into a pan with the sage. Melt over a medium heat, stirring constantly. Remove from the heat as soon as the butter turns brown. Remove the sage and pour into a small bowl.

Peel and crush the clove of garlic.

Transfer the steamed potatoes to a bowl. Mash with a potato masher and mix in 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

