



# Sage and nut butter 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 16 Mins**

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.

## Accessories

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

## Additional information

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