



Thyme and nut butter mash

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 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.

PowerDampning 100°C i 16 Min.

100 g butter

2 sprigs of thyme

150 ml milk

Salt

Pepper

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

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

Tilbehør

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

Yderligere oplysninger

Oprettet den

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