



Cheddar, cholula and spring onion 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

2 tbsp butter, liquid

120 g Cheddar cheese, grated

1 spring onion

1 tbsp cholula sauce

Salt

Cut the spring onion into thin rings.

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 1/3 GN, depth 52 mm

Additional information

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