



# Red potato, cabbage and crème fraîche mash

Recipe by V-ZUG Ltd.



|              |                  |
|--------------|------------------|
| Preparation  | 20 Mins          |
| Cooking time | 16 Mins          |
| Portions     | 4                |
| Appliance    | Combi-Steam MSLQ |

## Preparation

450 g potatoes, red, mealy, medium-sized

150 g cabbage, blue

Peel and quarter the potatoes and put into the plastic perforated cooking tray. Wash the cabbage, cut into 5 mm thick slices and put in the cooking tray with the potatoes.

Place the cooking tray on the hardened glass dish in the cold cooking space. Steam.

**PowerDämpfen 100 °C for 16 Mins**

50 g butter, liquid

75 g crème fraîche

sprig of parsley, flat-leaved

1 tsp paprika, ground

Salt

Pull the parsley leaves off the stems and chop.

Finely dice the steamed cabbage. Transfer the steamed potatoes to a bowl. Mash with a potato masher and mix in the cabbage and all the other ingredients. Season with salt to taste.

## Accessories

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm

## Additional information

Created on 11.12.2019

