



# Sweet pepper, spring onion and Gruyère mash

מתכון מאת V-ZUG Ltd.



Preparation	20 Mins
Cooking time	16 Mins
מנות	4
התקן	Combi-Steam MSLQ

## 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 14 Mins**

½ sweet pepper, red

½ sweet pepper, green

½ onion

Finely chop the onion and red and green peppers. Add to the steamed potatoes and steam.

**Add ingredients**

**PowerDämpfen 100 °C for 2 Mins**

½ pepperoncino, chopped

60 g butter, liquid

120 ml milk

120 g Gruyère, grated

Salt

Finely chop the pepperoncino.

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

1 spring onion, cut into rings

Cut the spring onion into thin rings.

Garnish the mashed potato with the spring onion

## אביזרים

Hardened glass dish

Plastic perforated cooking tray ⅓ GN, depth 52 mm





## מידע נוסף

הופק ביום

11.12.2019

