

Smashed potatoes with smoked butter.

Cuisine: **Spanish**
Food category: **Side dishes**



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Program steps

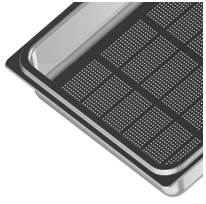
Preheating:		200 °C					
1	 Steaming	 Termination by time	 00:30 hh:mm	 100 °C	 50 %		
2	 Hot air	 0 %	 Termination by time	 00:15 hh:mm	 195 °C	 100 %	

Ingredients - number of portions - 10		
Name	Value	Unit
garnish potato	2000	g
smoked butter	150	g
Maldon salt	30	g
freshly ground black pepper	10	g
chopped chives	10	g

Nutrition and allergens	
Allergens: Minerals: Calcium, Iron, Magnesium, Phosphorus, Potassium, Sodium, Zinc Vitamins: Folate, Niacin, Riboflavin, Thiamin, Vitamin A, Vitamin B6, Vitamin C, Vitamin K	
Nutritional value of one portion	Value
Energy	2.5 kJ
Carbohydrate	0.6 g
Fat	0 g
Protein	0.1 g
Water	0.1 g

Directions
First, we steam the potatoes on a perforated tray. Once cooked, we let them cool for 10-15 min and smash them with the palm of our hand or a spatula. Once smashed, we transfer them to an enamel tray and add a knob of smoked butter. We bake until golden brown. Serve and finish with Maldon salt, freshly ground pepper, and chopped chives.

Recommended accessories



GN container Stainless
steel perforated



Enameled GN
container