

Carrot puree

Cuisine: **Czech**
Food category: **Side dishes**



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Company: **Retigo**



Program steps

1

 Steaming

 Termination by time

 00:25 hh:mm

 99 °C

 + 80 %



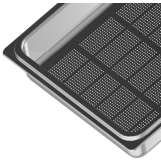
Ingredients - number of portions - 10

Name	Value	Unit
Carrot	2200	g
Butter	250	g
Salt	20	g
Nutmeg	0.1	g

Directions

Peel the carrot and cut it into larger cubes. Place in a perforated GN and cook until soft, then pour over the mixing bowl of the universal machine, add the butter and other ingredients and beat until smooth.

Recommended accessories



GN container Stainless steel perforated