



Jacket potatoes with vegan mayo dips

The mashed potatoes, also known as smashed potatoes, are wonderfully crispy and taste particularly good with vegan mayo dips.

Zutaten

2 Portionen

Ingredients Mashed potatoes

400 g Triplets potatoes, waxy

3 EL Byodo frying oil rapeseed

1 Branch Rosemary

Byodo sea salt

Ingredients for vegan dips

2 Glasses Byodo vegan mayo

0.5 Avocado

1 Lime

0.5 Chili, red

0.5 Paprika, red

0.5 Covenant Parsley

1 TL Agave syrup

Byodo sea salt

Zubereitung

Preparation of mashed potatoes

Wash the potatoes and boil in a pan until soft. Preheat the oven to 160 °C (fan oven).

Spread the soft potatoes on a baking tray and mash them in the middle with a fork, for example.

Marinate the crushed potatoes with rapeseed oil, plucked rosemary and salt, bake in a preheated oven for 25 – 30 minutes until crispy.

Preparation of mayo dips

Place the Byodo vegan mayo in a bowl, divide into 3 parts and process separately.

For the **avocado-lime mayo**, put the first part of Byodo vegan mayo with avocado in a blender, mix with the juice of one lime, parsley and salt until smooth.

To make the **sweet chili mayo**, mix the second part of the mayo with the paprika, chili, agave syrup and salt in a blender until smooth.

The third part of the mayo remains natural.

Finally, serve the three mayo variations in dip bowls and garnish as desired. Enjoy the dips together with the mashed potatoes.