



Spinach and Almond Potatoes

For 4 persons

Cooking time: when it reaches a temperature of 90°C

Ingredients :

- 1 onion
- 500 g potatoes
- 2 garlic cloves
- 100 g grated almond
- 250 ml fresh cream
- 1 little chopped parsley bouquet
- 250 g baby spinach
- salt and pepper

Preparation :

Put the sliced onion in a 3l *CromoTanium* pot. Slice the potatoes and put in water. Add to the *CromoTanium* pot the chopped garlic. Add the sliced washed potatoes and put them in the *CromoTanium* pot. Add almond, cream, parsley, spinach, salt and pepper. Cover and put on medium/low heat. Keep cooking till temperature reaches 90°C. Take off from stove and serve.