

November 2022



## BEST EVER MASHED POTATO

### PREPERATION TIME:

20 mins

### COOKING TIME:

20 mins

### SERVES:

4

### INGREDIENTS

1 kg floury potatoes (like Maris Piper), cut into chunks

50g salted butter plus 1 tbsp

50g whole milk

Salt and pepper to taste

Make everyone's favourite side dish, creamy mashed potatoes. This simple recipe results in fluffy, comforting mash that will leave smiles all round!

### METHOD

Tip the potatoes into a large pan, cover with cold water and sprinkle with a generous pinch of salt. Set the pan over a high heat and bring to the boil. Once boiling, reduce the heat to a simmer and cook for 15-20 mins until the potatoes are very tender – they should be able to be easily pierced with the tip of a knife. Drain well, then return to the pan and leave to steam-dry for 5 mins.

Pass the potatoes through a ricer into a large bowl for a lump-free mash (you may need to do this in batches). Alternatively, mash with a potato masher until smooth, then press through a sieve using the back of a spoon to get rid of any remaining lumps.

Tip the 50g salted butter, the milk and some seasoning into the bowl with the hot mash. Beat everything together with a wooden spoon or spatula until the butter has melted and the mixture is smooth and creamy. Add a splash more milk to loosen, if needed.

Top with the remaining 1 tbsp butter and leave it to melt for a few seconds before serving.