



Mash Potatoes

INGREDIENTS

- 1kg potatoes
- 200ml milk
- 200g unsalted butter
- Sea salt and freshly ground pepper, to taste



Serves: 4



Prep Time: 5 min



Cooking Time: 20 min

METHOD

1. Peel the potatoes and cut them into large, even chunks.
2. Place in a saucepan with salt and cover with cold water. Bring to a boil on high heat.
3. Reduce to a simmer and cook until the potatoes are tender when pierced with a knife.
4. Strain the potatoes and pass the potatoes and butter through a ricer or mouli.
5. Heat up the milk. and add a third at a time until you reach the desired consistency. Season with salt and pepper.
6. Serve and Enjoy!



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