

FRENCH-STYLE RICH POTATO MASH





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Preparation time: 20 minutes

Cooking time: 20 minutes

Serves: 4

1½ kg waxy potatoes*

1½ cups cream

175g cultured unsalted butter, at room temperature

1 clove garlic, minced

sea salt flakes and freshly-ground white pepper

1 Preheat oven to 200°C. Arrange the potatoes on a wire rack over a roasting tray, then bake for 1½ hours. Halve, then scoop out the cooked flesh and press through a fine sieve with the back of a spoon.

2 Bring the cream to a simmer and stir into the potato gently, then fold in the butter and garlic. Season with salt and pepper.

COOKS' NOTES: *King Edward, Spunta, Dutch Cream, Royal Blue