



## **Potato Mash**

**Servings:** 6 people

**Prep Time:** 30 minutes

**Cook Time:** 30 minutes

### **Ingredients:**

1. 2 Kg desiree potatoes (the ones with red skin) peeled.
2. 200 ml milk, 200 ml cream, 100g butter, salt and pepper.

### **Instructions:**

1. Boil potatoes until they're tender, then drain.
2. Heat milk, cream and butter in a saucepan until the butter melts, set aside.
3. Mash cooked potatoes by hand or a potato ricer in a bowl while still hot, adding the milk mix until it's creamy.
4. Beat with a stick mixer for extra fluff.

### **To serve:**

Add some mash in a pan with a bit of cream and butter, heat gently, stirring constantly to soften and salt and pepper to taste and garnish with parsley or chives.

Bon Appétit!