



Ultimate

Mashed Potatoes

- 900g Maris Piper Potatoes
- 50g Butter
- 4tbsp Full Cream Milk
- 2tbsp Kilbeg Dairies Crème Fraiche
- Salt & Freshly Ground Black Pepper

Peel the potatoes, cut in to even sized chunks, not too small. Put them in a saucepan, pour boiling water over them adding a dessert spoon of salt, put a lid on the pan, simmer until they are absolutely tender, approx. 25 minutes

When cooked, drain and cover with a clean tea cloth for about 5 minutes, then add butter, milk and crème fraiche. Use a hand held masher but an electric whisk works well

Variations: Mashed Potato with Garlic Infused Olive Oil

Place 3 large garlic cloves, (halved) in a pan with 8 tablespoons of Olive Oil, place the pan on a very gentle heat, leave for an hour. Prepare and cook the potatoes as above, then using an

electric hand whisk, on break them up using the garlic and olive oil.

As soon as it is all incorporated, add the rest of the garlic and oil and whisk until smooth



Serve with your favourite Savoury Pie made with **Roll It** Handmade All Butter Pastry. Click on our Recipe Page for great ideas