Mashed Potato

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Mashed potato is a classic way to cook potato. Try this easy recipe.

Ingredients:

500g potatoes, floury, like Maris Piper 50g butter 25ml cream Salt and black pepper

Directions:

1. Chop the potatoes in half and place them in a pan of cold water. Bring the water to the boil and cook the potatoes until tender, around 15-20 minutes.

2. Drain the potatoes and leave them in the colander for the steam to evaporate for around five minutes.

3. Place the potatoes into a large bowl and mash them with a potato masher or a potato ricer. Don't use anything electrical as the texture of the potatoes will be ruined.

4. Once smooth, mash in the butter and the cream.

5. Season the mash well with salt and pepper.

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