

Mashed Potato

Equipment: Vegetable peelers Chopping board Large saucepan Sharp knives Potato masher Colander	Ingredients: 2kg potatoes, peeled Butter ¼ cup milk Herbs, finely chopped (chives, parsley) Salt
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What to do:

- Peel potatoes, rinse and cut into quarters.
- Place cut potatoes into hot salted water and bring to the boil.
- Cook for approximately 10 minutes until potatoes are soft when pierced with a fork.
- Drain the potatoes in the colander, then return them to the hot saucepan.
- Add a knob of butter and half of the milk.
- Using the potato masher, squash the potatoes until the butter and milk have absorbed and the potato is coarsely mashed, or continue mashing and add more milk for a smoother consistency if you prefer.
- Divide the mashed potato into serving bowls (1 per table) and top with a small pat of butter and sprinkling of extra chopped herbs.