Best DUTY
QUALITY CAST IRON

CREAMY MASHED POTATOES

INGREDIENTS

- 1.5 kg Potatoes, peeled and cut into cubes
- 1 tbsp. salt

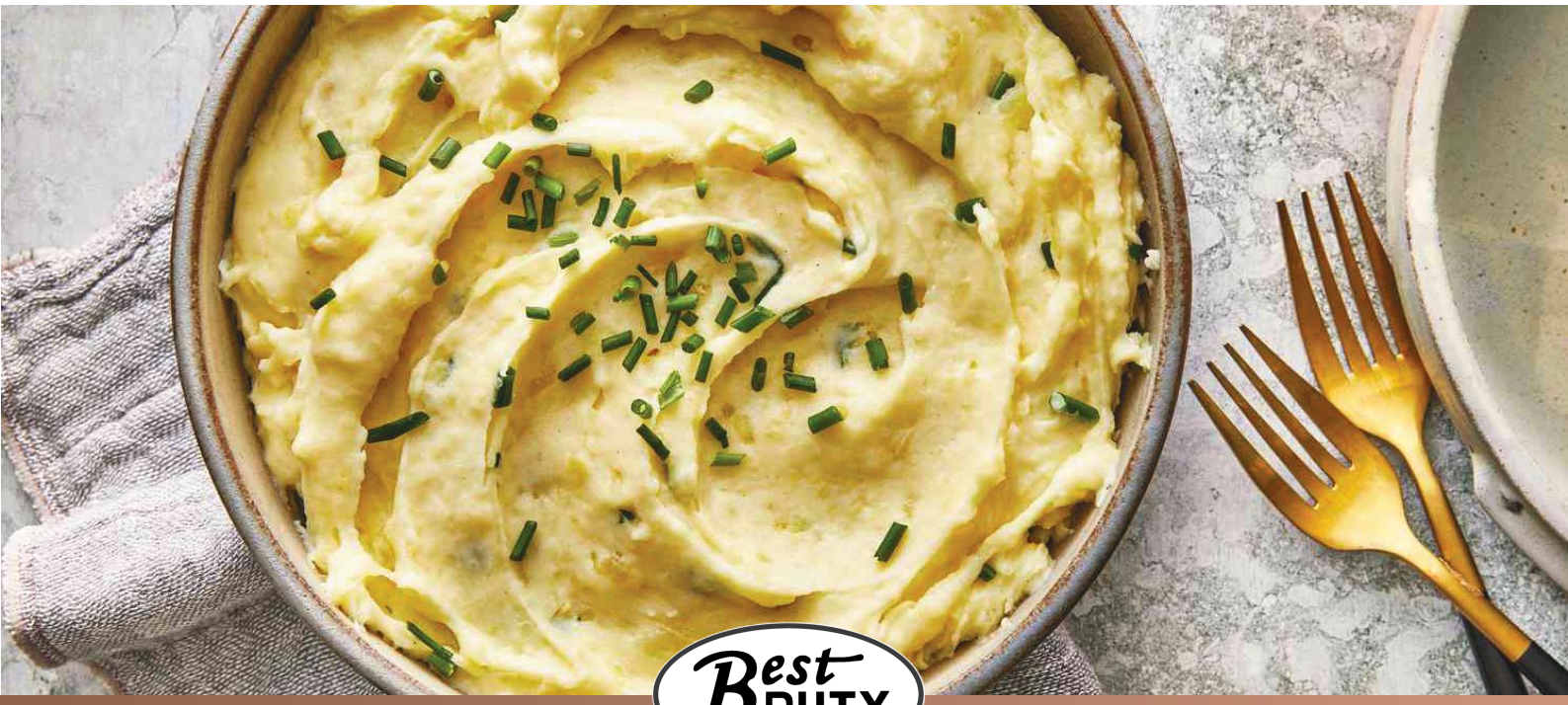
FOR THE FLAVOURINGS

- 50g Unsalted butter, chopped
- 85ml Milk, preferably warmed
- ½ tsp. Salt
- 2 tsp. Baking powder

FOR THE GARNISH

- Extra melted butter
- Chives or parsley , chopped

tbsp = tablespoon
tsp = teaspoon



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DIRECTIONS

1. Add your potatoes, 1 tbsp. salt and water to your Chef Supreme No. 8 Round Casserole.
2. Bring your casserole to a boil over high heat then reduce heat so it's simmering rapidly. **Note:** Ensure the water is 5cm above your potatoes.
3. Leave the potatoes to cook for 15 minutes or until potatoes are very soft. **Tip:** To test whether your potatoes are soft and ready to take off the stove, insert a fork and they should fall apart easily.
4. Drain the potatoes well and return into pot. Leave for 1 minute, shaking pot every now and then, to encourage evaporation of water.
5. Add the Flavourings then mash well, using milk to make it looser if desired. **Note**: Never use appliances to mash your potatoes as it'll quickly go from perfect to gluey using appliances. Instead, use a handheld mixer, but be cautious, stop as soon as it's creamy.
6. Transfer to serving bowl or serve in your Chef Supreme Casserole and top off with your Garnish and drizzle over butter. Serve along with your meat of choice, and enjoy!