



MASHED POTATOES

INGREDIENTS

- 1 kg of Andean Sunrise Potatoes
- 2 tsp Redgum Smoked Salt
- Mountain Pepper Blend
- Dollop Hannaford Olive Oil
- 60g Butter
- Dash full cream milk
- 3 finely chopped spring onions

Seasonings can be varied to taste.

DIRECTIONS

- 1. Boil potatoes (skin on) until soft - approx 45 mins then drain.***
- 2. Add butter and milk then mash.***
- 3. Add olive oil, salt and pepper and continue to mash.***
- 4. Add most of the spring onion and continue to mash until smooth***
- 5. Remove from saucepan and top with remaining onion to serve***

