



Crushed potatoes

4-5 serves

Ingredients

- 1 kilo of any type of potatoes, peeled, although waxy varieties taste better (link to potato guide)
- 3 tablespoon of fat such as butter or olive oil
- Salt pepper
- 1 cup of roughly cut herbs of your choice (any herb works)

Equipment

- A pot with a lid
- A strainer
- A wooden spoon

Method

1. Cut the potatoes into five cm chunks and place into a pot of water
2. Cover and bring to boil. Reduce the heat to medium
3. Cook for approx. 20 minutes until they are cooked through (potatoes should be tender when pierced with a skewer)
4. Drain potatoes well
5. Return to the saucepan and add fat and season with salt and pepper
6. Add the herbs and crush the potatoes with a hand mixer

Serve