

ADAM GRAY

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Quick Creamy Mashed Potatoes

Ingredients

3 kg King Edward / Maris Piper Potatoes (Peeled)

200 ml Semi Skimmed Milk

100g Unsalted Butter (diced)

Salt

Pepper

Method

1. Cut the peeled potatoes into evenly sized pieces (Not too small)
2. Place the peeled potatoes into a large saucepan, cover with cold water and add the salt to taste.
3. Place the saucepan on the stove and bring the potatoes to the boil. Skim off any impurities that are floating on top of the water. Reduce the heat to a gently simmer.
4. Once the potatoes are tender, (but not over cooked!) drain them into a colander and leave to steam for 1-2 mins.
5. Place half the milk and half the butter into a food processor and then add the hot potatoes.
6. Place the lid on to the food processor and switch "ON".
7. Process the potatoes to a smooth consistency adding the rest of the milk and butter through the hole in the top of the lid until it is all incorporated.
8. Add the salt and pepper to taste and serve straight away.

