



the
a range™
by sensio
home

a recipes swede & potato mash

Ingredients:

- 2 potatoes
- 1 swede
- 20g of butter
- 1 clove of garlic – crushed
- 50ml of double cream
- Salt to taste
- Ground black pepper

Method:

- Peel the potatoes and swedes and cut into chunks. Steam the potatoes and swedes separately until tender.
- Drain and then leave in a pan (wiped out) to dry.
- Using the Masha, mash the vegetables with the crushed garlic and then add the butter. Cream and mash the mixture again to get a smooth consistency. Finally, add salt and freshly ground black pepper to taste.
- Serve very hot!