



Posted on 29 April 2014

by Liz Robb

Mustard Mash



Ingredients

900g potatoes
75g butter
100ml whipping cream
45 ml milk
Wholegrain mustard
Salt and freshly ground black pepper

Preparation

1. Wash the potatoes and boil them in their skins in a large pan of salted water. After 30 to 40 minutes, drain them and peel off the skins. Return to the pan and mash the potatoes with the butter.
2. Pour the cream and milk into a separate pan and heat them together. Add the creamy mixture gradually to the potatoes in the pan, stirring together, and mash again until really smooth. Spoon in the mustard and mix in well, and season to taste.

Cooks Note

Try this side dish to add zing to a traditional roast beef or a juicy steak.

More variations:

- Try adding finely sliced leeks or onions, cooked gently in butter before combining with hot milk, cream or crème fraîche, potatoes and seasoning.
 - For a really fresh but simple addition, sprinkle in chopped chives to creamy mash before serving.
 - Some people like to grate fresh nutmeg into the potato.
 - Stir in finely grated cheddar to hot mashed potato for a really cheesy mash.
 - For something very different, try adding chopped cloves of roasted garlic for garlic mash.
 - For a really tangy mashed potato dish, stir in creamed horseradish just before serving.
-