



Pommies Puree

Recipe by Michael Norton

 30 minutes

INGREDIENTS

- 1000 grams Peeled Potato – Choose a white fleshed starchy variety like King Edward, Kennebec or Up to date
- 150 grams Butter
- 150 grams Cream
- 1 head Garlic
- 50 grams salt – for the water
- White pepper – to taste

NOTES

Try folding different garnishes through your mash for interest. I like finely sliced spring onions, grated cheese, finely chopped herbs, sautéed smoked speck or chopped boiled egg.

DIRECTIONS

1. Wash, peel and cut the potatoes into even sized pieces. Cut the garlic head in half for later.
2. Place in a saucepan and cover with cold water, add salt and bring to the boil with a lid on.
3. Cook potatoes until tender. Once potatoes are cooked, strain in a colander and allow to dry. Rinse you pot and keep it for later.
4. In a separate pot bring cream, butter and garlic to the boil. Turn off heat and allow to stand.
5. Once potatoes are dry, press through a drum sieve or press with masher in the same pot you cooked them in.
6. Strain the cream/butter mix over the potatoes and fold through. Try not to mix the puree too much.
7. Correct seasoning with salt and pepper and serve.
8. You can prepare the pureed potatoes and cream ahead of time and reheat gently with cream if you would prefer.



Sundays

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