

DILL MASH POTATOES

2Kg Russet Potatoes
200ml Double Cream
100gm Butter

2gm Salt
1gm Ground White Pepper
30gm Fresh Dill (chopped)

1. Boil the potatoes until fully cooked and then drain them.
2. In a small sauce pan, put the cream and butter. Bring to boil then add salt and pepper.
3. Mash the potatoes, then gradually pour the cream and butter mix over the potato. Continue to mash until the potatoes are smooth and creamy.
4. Add chopped dill and mix thoroughly.