



Mustard mash

Serves: 4

Time

Preparation time 10 minutes

Cooking time 25 minutes

Ingredients

- 750g Maris Piper potatoes
- 90ml milk, warmed
- 1 tablespoon wholegrain mustard

Method

1. Peel and quarter the potatoes. Place them in a large saucepan, cover with water and bring to the boil. Simmer until just cooked. When the potatoes are tender, drain and then pop a lid on top and rest for 2 minutes.
2. Mash the potatoes, stir in the warm milk until the whole mixture is smooth then stir in 1 tablespoon of wholegrain mustard.

