

Creamy Dreamy Mashed Potatoes



Easy to perfect and a hit amongst friends and family.

Ingredients

4 potatoes

1 cup cream

2 tbsp butter

1/2 tsp sea salt

Method:

1. Simply peel, quarter and boil 4 potatoes in a large pot of salty water, 15 minutes. Meanwhile bring to a gentle boil 1 cup of cream and two tablespoons of butter.
2. When potatoes are tender, drain and mash. Pour in the warm buttery cream and season with ½ tsp. sea salt. Using a hand held mixer, beat the potatoes on high until all ingredients are

incorporated and potatoes are smooth and fluffy.

3. Transfer to serving dish, drizzle with a little extra melted butter and sprinkle with paprika and chopped parsley.