

# Perfect Mashed Potatoes



- **Prep time:** 10 minutes
- **Cook time:** 25 minutes

## INGREDIENTS

- 680 g potatoes, peeled and cut into quarters
- 1/2 teaspoon salt
- 4 Tbsp (60 ml) heavy cream
- 2 Tbsp (30 g) butter
- 1 Tbsp milk (or more)
- Salt and Pepper

## METHOD

- 1** Place the peeled and cut potatoes into a pot. Add cold water and a half teaspoon of salt.
- 2** Turn the heat on to high, and bring the water to a boil. Cook for 15 to 20 minutes.
- 3** While the potatoes are cooking, melt the butter and warm the cream. You can heat them together in a pan on the stove or in the microwave.
- 4** When the potatoes are done, pour out the water.
- 5** Pour the heated cream and melted butter over the potatoes.
- 6** Mash the potatoes with a potato masher.
- 7** Add milk and beat until the mashed potatoes are smooth.
- 8** Add salt and pepper to taste.