thermomix



MASHED POTATOES

🗾 25 min. 🌢 40 min. 🚔 easy 🛥 6 portions

Preparation

- 1. Place potatoes, salt, pepper, milk and water into mixing bowl and cook
- 25-30 min/90°C/speed 1 (see Tips).
- 2. Insert butterfly whisk. Add butter and mash 30 sec/speed 3. Serve hot.

TIPS

- For best results, use a floury potato such as Red Pontiac or Royal Blue.
- Depending on the variety of potatoes used, it may be necessary to extend cooking time by up to 5 minutes.

INGREDIENTS

1000 g potatoes, peeled, cut into pieces (2-3 cm - see Tips)
1 tsp salt, to taste
½ tsp ground white pepper
110 g milk
60 g water
30 g butter, cut into pieces