

Mashed Potatoes

Ingredients (for 4 people)

Yukon Gold Potatoes, 700g

Butter, 28g

Sour Cream, 49g

Instructions

Peel the potatoes, then dice them into 1/2 inch pieces

Put the potatoes into a pot, then add enough water to cover them by 2 inches

Add salt to the water, bring to a boil, and cook for 15-20 minutes

The potatoes should be soft and tender when tested with a fork

Before draining, take aside about 120ml of the potato water

Then drain the potatoes and put them back in the pot

Add the sour cream and butter

Mash until smooth, adding some potato water if needed

Season generously with salt and pepper