

Smoked Mash

Servings: 6-8

Prep Time: 10min

Cook Time: 30min



Ingredients

- 1½ kg floury potatoes, cut into large chunks
- 200ml milk
- 50g butter
- smoked sea salt, plus extra to serve (optional)

Directions

1. Boil the potatoes in a large pan of water for 20-25 mins until mashable. Drain well.
2. In the same saucepan (no need to clean it), bring the milk, butter and a couple of pinches of smoked sea salt to the boil. Take off the heat and either rice or mash the potatoes into the hot milk, beating until completely combined. Serve alongside short ribs and carrots, with extra smoked salt on the side to season, if you like