



JERNEJ KITCHEN

BEST MASHED POTATOES

Best Mashed Potatoes. They are extra rich in flavor, creamy and a perfect side dish for vegetarian, meat or fish main dishes.

SERVES	6	PEOPLE
PREPARATION:	20	MINUTES
COOK:	20	MINUTES
TOTAL TIME:	40	MINUTES

BEST MASHED POTATOES

1 kg peeled potatoes (2 1/4 pound)
(for example: Yokon Gold, Desiree,
King Edward ali Maris Piper)

115 g butter (one stick)

200 g heavy cream (7/8 cup)

200 g milk (7/8 cup)

salt, pepper, nutmeg

TOOLS AND EQUIPEMENT

kitchen knife

pot

sieve

potato ricer (optional)

COOK THE POTATOES

Peel the potatoes and cut it on small cubes. Add it to a pot, filled with salted water and place over medium-high heat. Cook for about 20 minutes (low simmer) or cook until the potatoes are cooked, but not all mushy. Drain and leave in a colander for about 15 minutes, for the steam to evaporate. If you don't have a lot of time, then add the cooked potatoes in a pan, place over low heat and cook for a minute, for the steam to evaporate and dry the potatoes out. Remove from the heat.

POTATO AND BUTTER

Put the potato in your potato ricer and press the potato into a bowl or press them through a fine sieve. Make sure you get rid of any large chunks of potato. Add the melted butter and stir to combine using a rubber spatula. The mashed potatoes should already be nice and creamy, but still thick. Don't overwork it.

TIP

[At this point you can store the potatoes and butter in a fridge for up to 4 days - if you want to make them ahead of time for gathering and/or celebrations. When you decide to use it, add it to a non-stick pan, heat and continue with the process below. You can also use a microwave.](#)

MASHED POTATOES

Add heavy cream and milk to a saucepan, place over medium-high heat and bring to a boil. Remove from the heat and gradually pour into the potato mixture. Vigorously stir using a rubber spatula to get nice, creamy, glossy mashed potatoes. Season to taste with salt, pepper and nutmeg. Serve.

TIP

If you prefer thicker mashed potatoes, use only half of the amount of heavy cream and milk. However, we do recommend you trying the recipe.