

# Potato & celeriac mash



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Serves: 4 as a side dish  
Preparation: 20 minutes  
Cooking: 40 minutes

600g (about 2 small) celeriac,  
peeled and roughly chopped  
600g King Edward potatoes\*,  
peeled and roughly chopped

1/2 cup hot milk  
1 tbs butter, at room temperature  
salt and ground black pepper

1. Place celeriac and potatoes into a medium saucepan, cover with cold water and bring to the boil over high heat. Reduce heat to medium and boil gently for 30 minutes or until vegetables are tender. Drain and return vegetables to pan.
2. Using a potato masher, mash celeriac and potatoes together, gradually adding hot milk and butter. Season with salt and pepper to taste. Mash until almost smooth (note, celeriac will remain a little coarse). Serve with grilled steak and fresh green peas, if desired.

\* Pontiac, desiree or spunta potatoes are also recommended

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*Supplying quality fresh fruit & vegetables*

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