

# ALIGOT MASHED POTATO

## INGREDIENTS

500g potatoes  
50g butter  
1 clove garlic, crushed  
1/2 cup cream  
150g cantal or cantalet cheese, grated  
Salt and pepper to taste

## METHOD

Peel the potatoes and boil in lightly salted water until tender, then drain.

While the potatoes are cooking, melt the butter in a pan over gentle heat, add the garlic and cook until slightly translucent. Set aside.

When the potatoes are cooked, drain, then mash. Return the potatoes in the pot to the stove, over gentle heat stir in the garlic, butter and cream.

Add the cheese a handful at a time, stirring with a wooden spoon as you go.

Once all the cheese has been added and stirred through, season with salt & pepper to taste.

Remove from heat and serve.



## EXTRA'S & TIPS

This is a real ribsticker, perfect for winter.

If you can't find cantal or cantalet cheese, use a sharp tasty instead.

Delicious on its own, or the perfect accompaniment to a winter stew with lots of gravy or sauce.

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