



Champ

Serves: 4

Time

Preparation time 10 minutes

Cooking time 25 minutes

Ingredients

- 750g Maris Piper potatoes
- 10 scallions (spring onions)
- 90ml milk

Method

1. Peel and quarter the potatoes. Place them in a large saucepan, cover with water and bring to the boil. Simmer until just cooked.
2. While the potatoes are cooking, wash and finely chop the scallions.
3. Combine the milk and scallions in a small saucepan and bring to the boil, then remove from the heat and let them infuse. The scallions will soften and flavour the milk.
4. When the potatoes are tender, drain and then pop a lid on the saucepan and rest for 2 minutes before mashing. Stir in the milk and scallions until smooth.