



## Lemon Flavoured Mashed Potato

Serves 4.

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- About 600g medium potatoes, e.g. sebago, pontiac, desiree
  - Salt
  - 2/3 cup milk
  - 2 tbsp *Cobram Estate Lemon Twist extra virgin olive oil*
  - Freshly ground black pepper
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Peel and quarter potatoes. Place in a pan, cover with cold water and season with salt. Bring to the boil and cook until just done. Drain potatoes in a colander.

Heat milk in a saucepan.

Pass drained potatoes through a mouli onto the hot milk. Using a wooden spoon, mix potato and milk until smooth. Add *Cobram Estate Lemon Twist extra virgin olive oil* and mix well. Season with salt and pepper and serve.

Enjoy your Meal

Gabriel Gate.