



MASH POTATO

BASIC RECIPE

100 gms POTATO FLAKES
500 mls WATER
 SALT TO OWN TASTE

METHOD

1. Bring water to boil in a small saucepan.
2. Remove from heat and gently stir in the Potato Flakes to a moist even consistency. Add salt.
3. Now ready to serve.

IMPROVED CREAMIER RECIPE

100 gms POTATO FLAKES
500 mls MILK (OR 1/2 & ½ with water)
ADD SALT, WHITE PEPPER, PARSLEY OR CHIVES AS
DESIRED

METHOD

1. Method as BASIC except, Margarine or Butter is added after Potato Mix has reached even consistency, Mashed Potato is now ready to be served.

DUCHESS POTATO

Beat in 1/2 Egg Yolk to the above
THIS IS ONLY A GUIDE.

PANTRYMAN