

Mareeba Black Garlic Mashed Potatoes

Serves 4



INGREDIENTS

- 2 lbs red skinned potatoes, skin-on, cut into large cubes
- 1/2 cup whole milk
- 4 tablespoons salted Finlandia butter, plus more for garnish
- 3.5 ounces (half a container) Finlandia Black Garlic Creamy Gourmet Cheese
- salt and pepper, to taste

INSTRUCTIONS

Add the potatoes to a large pot and cover with cold water. Cover and bring up to a boil, then simmer until tender, about 15 minutes.

While the potatoes cook, add milk and salted Finlandia butter to a small saucepan over low heat until the butter is melted. Keep warm until ready to use.

When the potatoes can easily be pierced with a knife, they're done. Drain, then add to a large bowl along with the milk and butter mixture, Finlandia Black Garlic Creamy Gourmet Cheese, salt, and pepper.

Use a hand masher to mash the potatoes until they're fluffy and creamy, but still have some chunks remaining. Taste for seasoning and adjust as needed.

Transfer to a serving bowl, then top with a pat of salted Finlandia butter if desired.

Serve immediately

