

# Halloween

# Mash o' nine sorts



Ask a grown-up to help you make this delicious mashed potato recipe!



What's a potato's least favourite dance?  
The Mash Potato!

## Ingredients

900g (2lb) Potatoes, peeled and diced  
2 Carrots, peeled and diced  
1 Small turnip, peeled and diced  
1 Large parsnip, peeled and diced  
2 Leeks, cleaned and chopped into thin slices, including some of the green tops  
2 tbsp Single cream  
175g (6oz) Mature farmhouse cheddar cheese, grated

## Method

- 1 Pre-heat the oven to 180°C / 350°F.
- 2 Boil the potatoes, carrots, turnip and parsnip together until soft. Mash them thoroughly with a potato masher or hand-held stick blender, and then season with salt and pepper to taste.
- 3 Meanwhile, gently poach the leeks in a little water for about 5 minutes until they just lose their crispness.
- 4 Add the poached leeks to the potato, carrot, turnip and parsnips, and mix in the cream.
- 5 Season well to taste, and then stir in most of the grated cheese, reserving some for the top; transfer the entire mixture into a greased oven-proof dish.
- 6 Scatter the reserved cheese on top and bake until golden-brown, about 30 to 45 minutes.
- 7 Serve piping hot with sausages of your choice!

