

Pesto Mash

MAKES:4 for a side dish

PREPARATION TIME:10 minutes

COOK TIME:20 minutes

INGREDIENTS:

- 450g potatoes, Maris Piper or King Edward
- 120g Filippo Berio Tomato & Ricotta Pesto
- 2 tbsp Filippo Berio Extra Virgin Olive Oil



METHOD:

Cut the potatoes into even-sized pieces and place in a large pan of cold, salted water. Bring to a boil, cover and simmer for 15-20 minutes until completely cooked.

Drain potatoes from water and add the Filippo Berio Tomato & Ricotta Pesto. Mash with a potato masher or ricer and season with salt and freshly ground black pepper.

Serve with a drizzle of Filippo Berio Extra Virgin Olive Oil.

COOK'S TIP:

You can flavour the potato with any of the Filippo Berio Pesto's. Filippo Berio Classic Pesto would work well with a leg of lamb.

Cook it with: Tomato And Ricotta Pesto