



Neeps and Tatties

INGREDIENTS:

- 900g russet potatoes, peeled and cubed
- 900g swede (rutabaga), peeled and cubed
- 56g butter, softened
- 1 tsp mustard powder
- 1 bunch scallions, finely chopped
- Salt and ground black pepper to taste

METHOD:

1. Place potatoes and swede in a large pot, cover with water
2. Bring to a boil. Cook until tender, about 15 minutes
3. Drain. Add butter and mustard powder, mash until well incorporated
4. Stir scallions, salt, and pepper into the mash



