

What Katie ate...

SPRING ONION MASH WITH CRISPY BLACK PUDDING

YOU WILL NEED

8 large floury potatoes, peeled + cut in half
300g black pudding
6 scallions, trimmed + finely sliced - including green part
1/2 cup milk
1/2 cup pouring cream
Good quality butter
Good quality extra virgin olive oil
Maldon sea salt flakes
Ground white pepper

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SERVES 4

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Cook potatoes in a large pot of salted water until a knife goes through the centre easily. About 20 mins. While potatoes are cooking, in a frying pan cook the black pudding with a little olive oil, breaking up with a spatula. Drain and allow to cool slightly. Drain and mash cooked potatoes with a potato masher.

Warm milk and cream in a small sauce pan and pour into potatoes, stirring in well with a wooden spoon. Add butter and allow it to melt into potatoes. Beat all together well adding a bit more milk until you achieve a smooth consistency. Add in the cooked black pepper and stir in the chopped scallions.

Season very well with lots of ground white pepper and crushed sea salt flakes.

Serve piping hot with a good extra knob of butter melted on top.