



4-INGREDIENT CREMORA MASH



Ingredients

1000 grams Potatoes, Flesh And Skin, Raw

45 grams NESTLÉ Cremora Original

225 grams Cheese, Cheddar

1/30 teaspoons Spices, Pepper, Black

Instructions

1. Bring a large pot of salted water to a boil. Add the potatoes, reduce the heat to medium, and simmer until the potatoes are tender, about 15 to 20 minutes
2. Preheat the oven to 180°C. When the potatoes are almost done, combine 1 cup of boiling water and NESTLÉ Cremora Original in a small bowl and whisk until the Cremora is completely dissolved
3. Drain the potatoes and return them to the pot. Gradually add the warm water and Cremora mixture, mashing the potatoes with a potato masher until they are smooth and creamy. Season with salt and pepper and ½ cup of the grated cheese. Mix until the cheese has melted and well combined in the mash.
4. Transfer the mashed potatoes to an oven-safe dish. Sprinkle the other ½ cup of grated cheese evenly over the top and bake in the preheated oven for 15 minutes, or until the cheese is melted and golden.
5. Remove from the oven and garnish with fresh chopped rosemary. Serve immediately with your favourite accompanied meal and ENJOY!

Nutrients

Carbohydrates	20.89
Energy	170.06
Fats	9.12
Protein	7.28

45 Minutes

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