Sides / Ireland

Colcannon



Mashed potato with cabbage and spring onion, a lake of melted butter in the centre.

Time 55 min **Servings** 6

What you'll need.

- ☐ 1.2 kg Potatoes — floury variety
- ☐ 8 piece Spring onions
- ☐ 150 g Butter
- ☐ Salt and pepper — to taste
- ☐ 500 g Cabbage or kale
- ☐ 250 ml Milk
- ☐ 100 ml Cream

Let's make it.

01 Boil the potatoes in their skins in salted water until completely soft, twenty-five minutes.

02 Warm the milk and cream with the sliced spring onion until hot and leave it to infuse ten minutes.

03 Shred the cabbage and cook it in half the butter for eight minutes, until soft.

04 Peel the potatoes hot and mash them with a masher, never a blender.

05 Strain the hot milk into the mash and work it smooth, then season.

06 Fold in the cooked cabbage and the infused spring onion from the milk.

07 Mound it up, make a well in the centre and put the remaining butter into it.

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