

garlic and coriander butter spuds

Equipment:

Knife, chopping board, bowl, scales, measuring spoons, food processor, pot, colander, scrubbing brush

Ingredients:

500gms baby potatoes
30 gms butter
5 stems coriander
1 clove garlic
¼ tspn salt
¼ tspn pepper
squeeze of lemon

Method:

Scrub potatoes. Place into a saucepan with just enough water to cover. Bring to the boil, then simmer for 15- 20 mins, until tender. Drain quickly, so they dry.

In the food processor put garlic and washed and spun dried coriander; process.

Add the butter, salt, pepper and lemon juice. Process to a paste. Taste.

Mix gently into potatoes, then serve.