

# Mashed Levante potatoes with a green twist.

Pesto potatoes. A delicious recipe to prepare at home.

🕒 **Preparation:** approximately 45 minutes

👤 **Serves:** 4



## Ingredients for mashed potatoes

- ⦿ 1 kg Levante potatoes
- ⦿ 100ml whipping cream
- ⦿ 100ml full-cream milk
- ⦿ 100ml butter
- ⦿ 5g salt

## Preparation for mashed potatoes

### Step 1

Peel the potatoes and boil them with the lid in the pan for 30 minutes until soft.

### Step 2

Meanwhile, heat the butter, milk and cream in a saucepan until the mixture boils.

### Step 3

Drain the potatoes and let them dry out.

### Step 4

Mash the potatoes when they are as hot as possible with a potato masher.

### Step 5

Stir the boiling hot milk mixture through the mash.

### Step 6

Add salt and pepper to taste. Serve the mashed potatoes with a swirl of pesto.

## Ingredients for pesto

- ⦿ 30g Parmigiano Reggiano
- ⦿ 30g fresh basil
- ⦿ 2 tbsp roasted pine nuts
- ⦿ ½ garlic clove
- ⦿ 1 pinch salt
- ⦿ 75ml extra virgin olive oil

## Preparation for pesto

### Step 1

Grate the Parmesan cheese.

### Step 2

Remove the basil leaves from the stalks.

### Step 3

Put the pine nuts, garlic, pinch of salt and the oil in a tall cup and blend to a pesto paste with the immersion hand blender.

### Step 4

Add salt and pepper to taste.

Enjoy!

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