

Hutspot

Ingredients:

400 gr carrot and 1 large onion
500 gr crumbly potatoes (peeled)
1 bay leaf
25 g butter Drop of warm milk
Pinch pepper and salt
Pinch of nutmeg
Optional: (vegetarian) smoked sausage, meatballs or bacon

Preparation:

1. Cut the carrots and onion into pieces.
2. Put the potatoes in equal pieces in a large pan with water.
3. Also add the onion and carrot and the bay leaf.
4. Bring to boil.
5. Boil for 20 minutes until the potatoes are well cooked.
6. Drain and remove the bay leaf.
7. Return the potatoes and vegetables to the pan.
8. Add the butter and a dash of warm milk.
9. Mash with a pestle.
10. If necessary, add a little extra milk to make the stew smoother.
11. Season the stew with enough salt, a pinch of pepper and nutmeg.
12. Garnish with a little parsley or thyme and serve with a piece of meat, fish or vegetarian option.

