

COLCANNON



Serving: 4-6

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- 500 g potatoes, peeled

- 500 g cabbage, finely shredded
- 1 small bunch leeks, well washed and chopped
- 125 ml cream
- 2.5 ml freshly grated nutmeg
- 100 g butter, melted
- Salt and black pepper to taste
- Chopped chives for garnish

INSTRUCTIONS

Steam or boil the potatoes until soft and season lightly.

Steam or boil the cabbage until just tender, season to taste.

Gently simmer the leeks in the cream with the grated nutmeg until tender, and then mash the potatoes, leek mixture and cabbage together until fluffy.

If the mixture has cooled down, heat it in a microwave or on the stove, stirring constantly.

Adjust the seasoning. Heap the mixture onto a warm plate, make a well on the top and pour in the melted butter so that it can ooze down the sides.

Garnish with chopped chives and freshly ground black pepper and serve.

#Chef's note

When I serve Colcannon as a one dish meal, I add grilled pork belly strips, grilled ostrich or beef around the "mound".