**BEST GARLIC MASHED POTATO**

Ingredients

**Roasted Garlic**

* 3-4 whole garlic cloves
* Extra virgin olive oil, for drizzling
* Sea salt

**Mashed Potatoes**

* 2.5kg Yukon gold or Sebago potatoes\*
* 6 teaspoons sea salt, divided
* 1 cup extra-virgin olive oil
* Freshly ground black pepper
* Butter, optional for serving
* Chopped chives and/or rosemary for sprinkling

Method

* Preheat the oven to 200oC.
* Make the roasted garlic: break the bulb into separate cloves of garlic, peel on. Place on an oven tray and dry roast for 20 mins on 160Oc. When soft and cooled squeeze garlic from skins, it should be like a paste. Add a sprinkle of salt and put aside for later.
* Make the mashed potatoes: Place the potatoes and 1 teaspoon of salt in a large pot and fill with enough water to cover the potatoes by 1 inch. Bring to a boil and cook until fork tender, about 20 minutes.
* Using a ladle, reserve some of the cooking liquid. Drain over a colander into the sink. \*be careful of scalding HOT water\*.
* Use a ricer or a potato masher to mash the potatoes into a large bowl.
* Use a rubber spatula to fold in the roasted garlic, olive oil, ½ cup of the reserved cooking liquid, 1 teaspoon salt, and several pinches of pepper. Continue folding until creamy, adding up to ½ cup more cooking liquid if desired for creamier potatoes.
* Serve hot with butter, rosemary and chives.

\*If you want to peel the potatoes be careful it doesn’t take more than 5 minutes.