

So Good Butternut Mash

250 g	Butternut, peeled and cubed
60 ml	Oil, for cooking
10 g	So Good Roast Vegetable Sprinkle (Product Code: 3693770)
125 g	So Good Mash Mix (Product Code: 3693764)
450 ml	Water, rapid boiling
80 g	Butter, cold (optional)

METHOD

1. Pre-heat the oven to 160° C.
2. In an oven tray, mix the butternut cubes, oil and **So Good Roast Vegetable Sprinkle** together until evenly seasoned.
3. Depending on the size of the butternut cubes, roast in the oven for 20 - 40 minutes, until soft and mash-able.
4. Remove the tray from the oven and mash the butternut as smooth as possible, pass through a sieve or use a silicone spatula.
5. In a mixing bowl, add the **So Good Mash Mix**, mashed butternut and rapid boiling water.
6. Mix with a spoon or silicone spatula until smooth and lump-free.
7. Allow the butternut mash to rest for 5 minutes before mixing again.
8. Transfer into a serving dish.

CHEF'S NOTE

- For a creamier and smoother mouthfeel add cold butter after combining all the ingredients in the bowl and the mixture is still warm/hot (Step 6.)



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