

Pear & Potato Purée



Serves 4 Prep 15 mins

Cooking 30 mins

Easy

Ingredients

675g potatoes, peeled & halved

675g ripe dessert pears, peeled, cored & quartered

50g butter, cut in bits

1. Put the potatoes in a saucepan, cover with lightly salted cold water, and bring to the boil. Cook until just soft, then transfer to a colander with a slotted spoon, leaving the cooking water in the pan.
2. Put the pears in the same water and poach gently for 5 minutes, or until soft, then drain. Push both potatoes and pears through a medium food mill into a clean saucepan. Re-heat, stirring well to mix, and dry out the purée a little by stirring constantly over low heat for a few minutes.
3. Add the butter, the salt and pepper. This is delicious served with roast pork or duck instead of apple sauce.