



This dreamy dill amshed potatoes are so light, yet so filling and without doubt, you will enjoy this too.

Time: 40 minutes

**Serves:6

Ingredients

10 large Potatoes
1 bunch of dill
100g Cheddar cheese
½ a cup of Milk
200g of Coconut cream

Method

Slice your potatoes and place them in a sufuria with water covering the potatoes $\frac{3}{4}$ on the way. Boil them on high heat until they become soft.

***TIP: Slice the potatoes since the increased surface area will enable them to cook faster.

After they are soft, drain the excess water if any.

Add the milk and start pounding with a mwiko or a food mill. This will allow them to smash more evenly and smooth away all the lumps.



After the potatoes have an even consistency, add your coconut cream, bit by bit, mixing after every addition.

Once you have added your coconut cream, add your cheddar cheese. Mix and allow it to melt .

Once it has melted, add your finely chopped dill and mix.

Serve immediately

This delicious recipe was brought to you by Kaluhi's Kitchen
<http://kaluhiskitchen.com/dreamy-mashed-potatoes/>