

# Mashed Neeps and Chappit Tatties

(Mashed rutabagas and mashed potatoes: note that what is called a turnip in Scotland is actually a Swedish turnip, or "Swede" and is really a rutabaga in the US. If you don't like the flavor of rutabaga, try cooking carrots with them and then mash them together for a sweeter flavor.)

## Ingredients

- 2½ lb potatoes peeled and quartered
- 1 large or 2 small swede, peeled and cut into chunks
- large knob of butter
- rosemary stalk, finely chopped, for garnish



## Instructions

1. Cook potatoes in a pan of boiling, salted water for about 15-20 minutes or till soft, then drain well and mash with a potato masher to remove any lumps. Now add a little butter and mash again till creamy. Put to one side and leave to cool.
2. Cook swede in a pan of boiling, salted water for about 15 minutes or till soft, then drain well and mash with a potato masher. Add a little butter and some freshly ground black pepper and mash again. put to one side and leave to cool.
3. When ready to serve, mix potato and swede together, taste and season if needed, then scoop out a generous handful, roll into ball and push into a round metal cutter, about 3in/7½ cm across.
4. Heat a knob of butter in a large frying pan and add cakes a few at a time, cooking for about 5-8 mins or till golden, then flip using a spatula and fry other side. Sit them all on a serving plate, scatter with rosemary and freshly ground black pepper and serve piping hot.

Source: <https://www.prima.co.uk/all-recipes/quick-recipes/a34887/neeps-and-tatties-cakes/>