

Skordalia

Ingredients

4 medium to large sized potatoes

2 tsp salt

4 cloves garlic

2 lemons

1 cup cup olive oil

¼ cup milk

Freshly ground black pepper

Method:

Scrub the potatoes

Put them into a medium saucepan, cover them with cold water and add a pinch of salt.

Turn on the stove to medium, bring to boil, cook until potatoes are tender (15-20 mins).

(test with a fork-if it slips through easily then they are ready)

Drain the potatoes into a colander into the sink and leave to cool.

Chop garlic roughly on a chopping board.

When potatoes are cool, peel off their skins.

Put garlic and salt in the mortar and work to a paste with the pestle.

Press the potatoes through a course sieve into a large bowl (or mash well)

Scrape the garlic paste into the large bowl with the potatoes and mix well.

Juice the lemons.

Very slowly add the olive oil and lemon juice to the potato mixture, a little at a time. Mix well after each addition. It should be thick like mayonnaise.If not, add some of the milk. Add salt and pepper to taste..