

Swede and Thyme Topping for Cottage Pie

a large swede – peeled and diced
1 tbsp chopped thyme leaves – use lemon, common or even caraway thyme
a clove of garlic – well crushed
ground black pepper to taste
75 ml milk

Add the swede to a large pan of boiling water and simmer for about 15 minutes until very tender.
Drain very well and mash with the rest of the ingredients

Use this instead of the usual mashed potato to top your favourite cottage or shepherds pie base, three large peeled and chopped carrots can be substituted for half of the swede for change.