

# TURNIP & BUTTERNUT SMASH

Use the turnip you've carved out to make your lantern to create a delicious autumn alternative to mash



You've followed our instructions to make your traditional turnip lantern, and now it's time to put that leftover turnip to good use. Combined with a butternut squash, some potatoes and milk, butter and nutmeg, it makes a tasty side dish for any hearty autumn feast.

## SMASH RECIPE (serves 4)

- 1 large turnip, cut into chunks
- 1 small butternut squash, cut into chunks
- 2 medium potatoes, cut into chunks
- 2 tbsp milk
- 50g butter
- Good grating nutmeg

## METHOD

- Put the vegetables in a large pan, cover with water and bring to the boil. Simmer for 15 mins or until the vegetables are very tender, then drain.
- Leave the vegetables to steam dry in a colander for a few mins, then return to the pan. Add the milk, butter and nutmeg, then season. Crush the vegetables to a chunky mash and serve.