



FINCH + FENNEL

Truffle Mashed Potatoes

YIELD: About 6 cups

INGREDIENTS:

- 5 medium Russet Potatoes
- 4 medium Yellow Potatoes
- 1 ½ sticks Butter
- 1 cup Heavy Cream
- ½ cup F+F Black Truffle Oil
- Salt & Pepper, to taste

DIRECTIONS:

1. Peel the potatoes & quarter them.
2. Fill a large saucepot with cold water & salt it generously.
3. Add potatoes to the pot, making sure the water covers them; then bring to a low boil.
4. Cook potatoes until soft, about 15 minutes. Poke with a fork to check tenderness prior to draining.
5. While potatoes boil, warm the butter & heavy cream in a sauce pan or microwave.
6. Place warm, drained potatoes in a mixer & add in the warmed butter and cream, a small amount at a time, alternating with F+F Black Truffle Oil, until potatoes are whipped & creamy. Alternatively, you can mash the potatoes by hand, or use a ricer for smoother consistency.
7. Salt & pepper to taste & enjoy!



Enjoy!

