



TRUFFLED MASHED POTATOES

Ingredients for 4:

- 4 pounds potatoes
- 1.5 cups of light cream
- 6 tablespoons of unsalted butter
- Salt and freshly ground pepper
- 1 truffle
- 1 tablespoon of truffle oil (optional)

Utensils:

- 2 large non-stick saucepans
- 1 truffle grater and/or a shaver

Process:

1. Cut the potatoes in several pieces and boil them. Cook until fork tender, about 25 minutes. Drain the potatoes and return to a low heat for 2 to 3 minutes to dry up any excess water.
2. Put the cream and butter into a small saucepan and place over medium heat. Warm until the butter has melted into the cream stirring it.
3. Using a masher, mash the potatoes in the saucepan. Add the cream and grate some truffle, be generous.
4. Season to taste with salt and pepper.
5. In case you want to add some truffle oil, just do it before serving.