

Fork mashed potatoes with truffle oil

Recipe for 4



Description

A quick technique very practical at home

Note

Always start cooking potatoes in cold water, this will allow you to keep control of the cooking process and prevent the potatoes from becoming waterlogged.

Ingredients

For the fork mashed potatoes

- 600 Gr Fingerling potatoes
- 5 Ml Truffle oil
- 50 Ml Cream 35%
- 50 Gr Butter

- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your at **0 F°**

General preparation

Cut the potatoes into pieces and place them immediately in a pot of cold water.

Fork mashed potatoes preparation

Add some salt to the potatoes and bring to a boil. Reduce heat and cook until tender, about 30 minutes. Drain well. Return potatoes to the pot and mash them gently with a fork, add butter, cream, truffle oil, salt and pepper.

Bon appétit!