

Garlic confit mashed potatoes |

Recipe for 4 portions

Description

Simple ingredients, simple recipe, but what an amazing classic that can be put as a side dish virtually in any given situation.

Note

Make sure to have a great potato quality for any mash. The Yukon gold is a sure shot, as it's very standard, not very expensive and tasteful. Also, it is imperative that you keep a little bit of heat inside the mash while mixing all the flavors in, because if you don't, you will be making glue!

Ingredients

Garlic confit mashed potatoes

- 500 Gr Yukon gold potatoes
- 1 Head(s) Garlic
- 125 Ml Milk
- 50 Gr Butter

- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **350 F°**

Mise-en-place

In a preheated oven, gently roast the garlic halves at 350F for 30mins, until golden brown. Make sure to cover them generously with olive oil.

Once peeled and cut into quarters, cover the potatoes with cold water, bring them to a boil then back at medium heat for 20mins. Sieve the potatoes and with a potato masher, crush them slowly.

Bring the milk to a medium temperature, put the roasted garlic in and mix everything altogether. Pour everything back into the mashed potatoes gradually with the butter. Salt and pepper to taste.

Bon appétit!