

Roasted garlic mashed potatoes

Recipe for 4



Description

Traditional mashed potatoes with roasted garlic.

Note

We propose a mashed potatoes with the kind "Yellow PDT". You can choose the kind that suits you, attention, according to the size cooking may vary.

The most important in the cooking of the PDT is to salt well its water and especially to start the cooking in a cold water.

Ingredients

Mashed potatoes

- 450 Gr Yukon gold potatoes
- 200 Ml Milk
- 6 Clove(s) Garlic
- 50 Gr Butter
- 0.25 Tsp Nutmeg

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Preparation

Peel the potatoes and cut into cubes. Peel and crush the garlic, transfer to a sheet of aluminum foil, drizzle with olive oil and close the aluminum pouch. Transfer to the oven for 15 minutes.

Potatoes

Transfer the potato cubes to a pot of salted cold water. Bring to a boil. Cook until you can easily pass a knife through the potatoes. Strain.

Pass the cooked potatoes and roasted garlic through your vegetable mill. Transfer this mix back to

the pot and on low heat, add the milk, butter and season with salt pepper and nutmeg.

Bon appétit!