



# Whipped Potatoes

Serves 10

## Ingredients:

- 4 lb russet potatoes
- 6–8 oz butter, room temperature
- 12 oz milk, hot
- 12 oz heavy cream, hot
- salt, as needed
- freshly ground black pepper, as needed

## Directions:

1. Scrub, peel, and cut the potatoes into large pieces. Boil or steam until tender enough to mash easily. Drain and dry them over low heat or on a sheet pan in a 300 degrees oven until no more steam rises from them. While the potatoes are still hot, puree them through a food mill or potato ricer into a heated bowl.
2. Add the butter and mix into the potatoes by hand or with the paddle or whip attachment of an electric mixer until just incorporated. Add the milk and cream, salt, and pepper and whip by hand or mixer until smooth and light.
3. Spoon the potatoes onto heated plates or transfer them into a piping bag and pipe into the desired shapes.

*NOTE: Alternatively, potatoes may be baked in their skins until very tender. Halve the potatoes and scoop out the flesh while it is still very hot.*

Recipe courtesy: <https://www.ciaprochef.com>