



Truffled Mashed Potatoes

(Serves 6-8 people)

Ingredients:

- 8 Medium Russet potatoes, peeled and cut into chunks
- 1 cup Heavy cream
- 2 Tbsp Butter
- 2 Tbsp Truffle oil
- Salt and pepper to taste
- Chopped chives, for garnish

Preparation:

1. Put the potatoes into a large pan and cover with cold water. Place over high heat and bring to a boil. Cook until tender, about 25 minutes.
2. Drain the potatoes and return to a low heat for 1-2 minutes to get rid of any excess water.
3. Mash the potatoes until no lumps remain. Add butter, salt and a small amount of pepper.
4. Gradually add heavy cream to make potatoes smooth and creamy. Add more cream as necessary.
5. Stir in the truffle oil and adjust the seasoning.
6. Garnish with chives and a drizzle of truffle oil.