



## **French Potato Mousseline**

Nothing goes better with potatoes than butter, and this recipe brings those two together in glorious fashion! It's a silky, rich, and astonishingly light and fluffy mousse of potatoes! This is the perfect base to get creative – you can add wasabi, horseradish, garlic, Parmesan cheese, or just about anything that strikes your fancy!

### INGREDIENTS *(Makes 8 servings)*

4 lbs Yukon Gold Potatoes, peeled and cut into approximately 1-inch cubes  
6 sticks of butter (yes, that's right, 6!), cut into ½ inch cubes  
½ cup heavy cream  
Salt & Pepper, to taste

### PREPARATION

- Bring a large pot of salted water to a boil and add the potatoes. Cook until fork tender. Drain the potatoes and let sit for 2-3 minutes.
- If you have a potato ricer, pass the potatoes through the ricer back into the cooking pot. Cook over medium heat for 2 minutes or until steam begins to rise.
  - If you do not have a potato ricer – no worries! Add the potatoes back to the cooking pot and cook over medium heat for 2-3 minutes or until steam begins to rise. Use a potato masher to blend.
- Add 1/3 of the butter at a time, stirring constantly to combine. Remove from the heat, add the heavy cream, season generously with salt, and stir to combine and serve! Bon Appétit!!

OPTIONS – If you want to make a Wasabi or Horseradish Potato Mousseline, add 2-4 Tbsp wasabi paste or prepared horseradish to the potatoes, depending on how intensely flavored you like it! For Parmesan Potato Mousseline, try adding 1 cup freshly grated Parmesan cheese!