

CHEF JOËL ROBUCHON'S MASHED POTATOES



Ingredients (serves 4 people):

1 kg of red potatoes

250 g of excellent quality cold butter

250 ml whole milk

1 tbsp of coarse salt

Salt to taste

White pepper to taste

Preparation:

1. Wash the potatoes without peeling.
2. Cook in 2 liters of salt water with the coarse salt, capped, for 30 minutes to 45 minutes.
3. Cut butter into small pieces and keep in the fridge.
4. Drain the potatoes after boiling.

5. Remove still warm skin.
6. Pass the potatoes through a food mill or sieve or mash with a fork.
7. Boil the milk.
8. In the pan where the mashed potato is over low heat, incorporate the iced butter and stir vigorously to obtain a smooth, bound and creamy preparation.
9. Always under low heat add the hot milk and string and stir vigorously until well blended with mashed potatoes.
10. Adjust with salt and pepper.
11. Serve immediately.

PERFECT MASHED POTATOES



Ingredients (serves 4 people):

- 1200 g of red potatoes
- 2 liters of whole milk
- 1 bay leaf
- 1 thyme branch

1 clove garlic without peel
Heavy cream as needed
500 g of unsalted cold butter

Preparation:

1. Peel the potatoes and cut in half.
2. Put in a pan with whole milk, bay leaf, thyme, garlic and salt.
3. Top up with some water to cover the potatoes.
4. Cook about 1 hour.
5. Drain and remove thyme, garlic and bay leaf.
6. When the potato is still warm, pass it through a food mill or through a sieve.
7. Then with a fouet incorporate the heavy cream and butter in the required amount.
8. Adjust salt if necessary.
9. If the puree has elastic texture, incorporate some hot water and whisk with fouet to achieve the correct consistency.
10. Serve immediately.