

Garlic Mashed Potatoes

Serves 10

Garlic Cream

1/2 cup garlic cloves, peeled
1/2 cup heavy cream

Place garlic in a heavy saucepan, cover with 3 inches of water, bring to a boil, Drain and rinse with cold water, Repeat this process two more times. Coarsely chop garlic and return it to the same saucepan with the cream, bring to a boil, lower heat and cook until it reduces by half.

Potato Puree

2 lbs russet potatoes, peeled and quartered
1/2 cup heavy cream
6 oz unsalted butter, room temperature
Salt and pepper

Place potatoes in a heavy saucepan, cover with water and salt, bring to a boil, reduce heat and simmer until tender, for about 20 minutes. Drain and mash potatoes. Add butter, small pieces at a time. Pour garlic cream and blend slowly.