

## ***Pommes de terre mousseline***

(Creamy Mashed Potatoes) - serves 12

### **INGREDIENTS**

5 lbs potatoes, peeled, cut into 1" pieces  
1 stick unsalted butter, softened  
4 egg yolks  
Scant 2 cups whipping cream, whipped  
Salt & freshly milled white pepper  
½ tsp freshly grated nutmeg

### **TO FINISH**

Chopped fresh herbs, such as parsley, chervil or chives, and a little melted butter

### **METHOD**

1. Cook the potatoes in plenty of boiling salted water until perfectly tender – about 10 - 15 minutes. Drain thoroughly and shake them over the heat for a moment to evaporate excess moisture.
2. Mash them thoroughly in the saucepan. Reheat gently and beat in the butter. Remove from the heat and beat in the egg yolks. Fold in the cream. Taste and season with salt, pepper and nutmeg.
3. Plate with the main dish, and shower each serving with the chopped green herbs.

[This dish can also be made with a crisp topping: Spread the potatoes in a gratin dish, sprinkle with melted butter and bake for 10 minutes until brown and bubbling.]