

# ROASTED GARLIC POTATOES

## ROASTED GARLIC AND MASCARPONE CHEESE WHIPPED INTO YUKON GOLD POTATOES



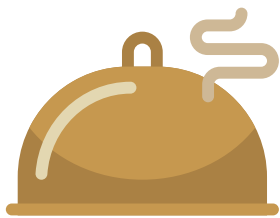
PREPARING TIMES

**45 MINUTES**



PORTION FOR

**6 PEOPLE**



SERVICE TYPE

**SERVED HOT**



### THE INGREDIENTS :

- 3 lbs. Yukon Gold Potatoes, Cleaned
- 8 oz. Mascarpone Cheese, tub
- 1 tbs. Kosher Salt
- 2 hd. Garlic
- 1 tbs. Olive Oil
- 1 TT Salt & Pepper
- 1 pc. Tin Foil for wrapping the garlic

### COOKING STEPS :

1. Cut the tops off of each head of garlic. Drizzle with olive oil.
2. Dice the potatoes into uniform cubes. Peel or don't peel is up to you
3. Place the potatoes into cool water and bring to a boil
4. Wrap the garlic heads in the foil and place in 350°f oven. Roast garlic until fragrant - approx. 30 minutes
5. Remove garlic from oven and cool. Check the potatoes for doneness.
6. Drain potatoes and place back into pot to dry slightly
7. Squeeze garlic cloves into the potatoes and with a whisk or Food Mill, Mash the potato mix.
8. Stir in all of the mascarpone cheese
9. Season with Salt & Pepper

NOTE: If you wish, you could stir in some extra butter and heavy cream for an indulgent treat your family won't soon forget. White Truffle oil is always a hit as well !!!

