

Patate alla Duchessa

Duchess Potatoes



DIRECTIONS

- Wash potatoes and place in a pot with water.
- Bring to a boil and cook potatoes until a fork easily penetrates them.
- Drain water and allow to cool a few minutes.
- Remove skins from potatoes carefully, in case they are still hot.
- Mash potatoes by using a potato ricer.
- This step prevents lumps in the mashed potatoes.
- Add all the other ingredients.
- Mix well until fully incorporated.
- Place mixture into a piping bag fitted with a large star tip.
- Line a baking sheet with parchment paper.
- Begin piping small mounds of potato mix onto the paper (see picture for reference).
- Bake in preheated 400 degree oven for about 15 minutes or until a golden crust is formed.
- Serve warm.

INGREDIENTS

- 1 1/2 lbs yellow or red potatoes
- 6 TBSP butter
- 3/4 c grated Parmesan cheese
- 3 egg yolks
- Salt and pepper to taste
- 1/4 tsp ground nutmeg, optional



NONNA'S TIPS

- Make sure to use yellow or red potatoes since they have the best consistency for the success of this recipe.
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- You can add bacon bits to the potato mixtures if you want richer potatoes.
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- If potatoes are not golden in 15 minutes, switch oven to broil for a couple minutes to achieve color. Avoid baking longer or potatoes will dry up.