

# French-Style Mashed Potatoes (Pommes Purée)

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## INGREDIENTS

## INSTRUCTIONS

SERVES 8

**2** pounds Yukon Gold potatoes, peeled and cut into 1-inch pieces

**20** tablespoons (2 ½ sticks) unsalted butter

**1** ⅓ cups whole milk

Salt and white pepper

*When serving, keep the richness in mind. A small dollop on each plate should suffice.*

**1.** Place potatoes in fine-mesh strainer and rinse under cold running water until water runs clear. Set aside to drain.

**2.** Heat butter, milk, and 1 teaspoon salt in large saucepan over low heat until butter has melted. Add

potatoes, increase heat to medium-low, and cook until liquid just starts to boil. Reduce heat to low, partially cover, and gently simmer until paring knife can be slipped into and out of centers of potatoes with no resistance, 30 to 40 minutes, stirring every 10 minutes.

**3.** Drain potatoes in fine-mesh strainer set over large bowl, reserving cooking liquid. Wipe out saucepan. Return cooking liquid to saucepan and place saucepan over low heat.

**4.** Set food mill fitted with finest disk over saucepan. Working in batches, transfer potatoes to hopper and process. Using whisk, recombine potatoes and cooking liquid until smooth, 10 to 15 seconds (potatoes should almost be pourable). Season with salt and pepper to taste, and serve immediately.