

4/1/04

Tante Marie's Cooking School

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Duchesse Potatoes

2 1/2 pounds potatoes, peeled and quartered
1/4 pound butter
coarse salt and pepper
5 egg yolks

Place the potatoes in a medium saucepan and cover with cold water and a pinch of salt. Cook over high heat until very tender. Strain and puree using a potato ricer or a food mill. Return the potatoes to the pan and mix in the butter, salt, and pepper to taste.

Heat the potato mixture over medium-low heat just until steaming. Remove the pan from the heat and mix in the yolks, one at a time. With a pastry bag, pipe the potatoes decoratively around the edge of a serving plate. Brown under the broiler just before serving.

Serves 6

MSR

always start in cold water b/c it will explode on

