

# mashed potatoes

Serves 4 to 6

2 pounds russet  
potatoes, peeled and cut  
into 1- to 2-inch chunks

½ to 1 cup extra virgin  
olive oil

Kosher salt and freshly  
ground black pepper

2 to 4 tablespoons (¼ to  
½ stick) butter

1 egg yolk (optional)

Mashed potatoes are one of the supreme comfort foods. Felicity came up with this version made with olive oil because I can't have cream or milk, but thankfully a little butter is fine. The egg yolk adds extra richness at the end.

Find the flouriest potatoes you can—russets are a good choice. Waxy potatoes mean a mash that is heavy rather than light.

---

Place the potatoes in a large saucepan with a pinch of salt and add enough water to cover. Bring the water to a boil and cook the potatoes until they are soft. Drain and return them to the hot pan. Set aside for a couple of minutes to let the last of the water evaporate. The steam will finish them off and help you avoid any lumps. Then mash the potatoes with the olive oil, and season with salt and pepper to taste. How much olive oil you need will depend on your potatoes' absorbency. Finally, beat in the butter with a fork, followed by, if you're feeling really indulgent, the egg yolk.

