

## Truffle Mashed Potatoes

2 pounds Russet or Yukon gold potatoes, peeled  
2 teaspoons salt  
1 cup milk, heated  
2 tablespoons truffle oil  
1 or 2 small truffles, finely minced  
1 teaspoon freshly minced parsley or chives  
salt and white pepper to taste  
hot pepper sauce to taste  
1 teaspoon Madeira

Cut potatoes into equal size chunks, about  $\frac{3}{4}$  inch to allow for even cooking. Place in large saucepan; cover with cold water. Cover pot; bring to boil over high heat. When water boils, add salt. Continue to boil, uncovered, until potatoes are fork tender, about 20 minutes.

While potatoes are cooking, in small pan or in microwave heat milk; keep warm.

When potatoes are done, drain well. Immediately press hot potatoes through ricer into a large ovenproof mixing bowl or mash by hand. Continue mashing potatoes by hand, or whip with electric mixer, adding hot milk to thin and smooth to desired consistency. Stir in truffle oil, minced truffle, parsley or chives. Season well with salt, pepper, hot pepper sauce and Madeira. Serve piping hot.

*The recipe can be prepared entirely in advance: To hold potatoes for up to two hours, place in 160° F oven, LOOSELY covered. If covered tightly, condensation will drip back into the potatoes, causing them to turn into a brick. Whisk potatoes before serving.*

Serves 4 to 6.