

Horseradish Potato Purée Picholine

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Ingredients:

2 1/2 lbs medium yellow fleshed potatoes
Coarse salt
1/2 cup extra-virgin olive oil
1/2 cup unsalted butter, Softened
4 Tbls grated peeled fresh horseradish, or to taste
Freshly ground black pepper

Procedure:

In a saucepan combine potatoes with enough salted cold water to cover by 2 inches and simmer, covered, 25 to 30 minutes, or until tender but not falling apart. Working quickly, drain potatoes and peel. While they are still warm force through a ricer or food mill fitted with a fine disk into a bowl.

With a wooden spoon beat in oil, butter, horseradish, Parmesan, and salt and pepper to taste.

(Recipe adapted from Gourmet Magazine, Feb./96)

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