

## **Horseradish Potato Purée Picholine**

**Show: Dec 18th**

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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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