

Potato Purée with White Truffle Oil

Ingredients

- 2¼ cups Chicken or vegetable stock
- 3 Tbs. Crème fraîche
- 1 Tbs. Unsalted butter
- Pinch Freshly ground nutmeg
- 1 lb. Baking potatoes, peeled and cut into large cubes
- Sea salt to taste
- Ground white pepper to taste
- 1 Tbs. Truffle oil

To cook

1. In a heavy saucepan, combine the stock, crème fraîche, butter and nutmeg.
2. Bring to a boil and add the potatoes.
3. Lower the heat and let the vegetables simmer uncovered until they are tender, about 20-25 minutes.
4. Strain the cooked potatoes, reserving the cooking liquid and then purée them through a food mill.
5. Adjust the consistency with the reserved cooking liquid.
6. Stir in half the truffle oil and season to taste with salt and pepper.
7. Add the remaining truffle oil.

Make it Light: Substitute skim milk for the crème fraîche and omit the butter.

Serves 2