



# From the Culinary Company Kitchen

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## Whipped Potatoes

YIELD: 6 portions

INGREDIENTS	AMOUNTS
Russet Potatoes, peeled and quartered	2 lb
Water	As needed
Salt	As needed
White Pepper, Ground	As needed
Butter, unsalted, softened	2 Tbsp
Milk, whole, warmed	¼ cup

1. Place potatoes in a pot with cold and salted water to cover by 2 inches.
2. Bring water to a simmer over medium heat, cover and simmer until potatoes are tender (10-12 minutes)
3. Drain potatoes and return them to the pot over low heat until no more steam rises from them.
4. While potatoes are still hot, puree them with a food mill into a warmed bowl
5. Add butter and mix into the potatoes by hand or with the whip attachment of an electric mixer until just incorporated.
6. Add the warm milk and stir to combine
7. Taste and season with salt and pepper
8. Whip the potatoes on medium speed until smooth and light and serve at once.