



Duchess Russet Potatoes

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1/2 lb. Russet Potatoes , peeled , boiled

1 each Egg Yolk

1 Tbsp. Butter , melted

1 1/2 Tbsp. Heavy Cream

1/8 tsp. Nutmeg , ground

Kosher Salt , to taste

White Pepper , to taste

Directions:

1. Pre-heat conventional oven to 350°F.
2. Place cooked potatoes on a parchment lined sheet tray and bake for 8-10 minutes, to remove moisture.
3. In a bowl, combine potatoes, egg yolk, butter, heavy cream, nutmeg, salt and pepper. Mash until smooth. Scoop into a piping bag fitted with a small round tip (#4). Reserve refrigerated for assembly.