

## POTATO PURÉE RECIPE

*Joël Robuchon Potato Purée Inspired.*

### **Yield: 4 Servings**

1 lb (450g) La Ratte Fingerling Potato or Yukon Golds  
Cold water to cover and 1/2 Tbsp (6g) salt.

1 stick (113g) unsalted butter, cubed  
Salt to taste.  
3/4 cup (200ml) whole milk, warm  
Ground pepper to taste (optional).

### **Method**

Place unpeeled potatoes into a large saucepan and cover with cold water by at least 1-inch. Cover, set over high heat and bring to a boil and add salt. Once boiling, decrease the heat to maintain a simmer and cook until the potatoes are cooked but not over cooked. Depending on the size, Ratte fingerling potatoes should take 25 minutes to cook. Test a potato for doneness with a toothpick. Remove from water and peel while still hot holding potato up with a fork. In a saucepan pass hot potatoes through the food mill or potato ricer. For a silkier result, work purée over low heat with a spatula. Add the cubed butter gradually continuing stirring constantly. Season with salt to taste. Whisk in warm milk vigorously to smooth out the texture. The last trick is to pass potato purée through a fine mesh sieve to make it super smooth. Serve warm. Potato purée can be kept refrigerated up to 5 days. Do not freeze.

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## POTATO PURÉE / MASHED POTATOES

Don't peel or slice my potatoes before cooking them. The reason for this is unpeeled and unsliced potatoes will absorb less water while being boiled. It also prevents vitamins and minerals from being bleached in the cooking water. Less water avoids a watery mash and allows the potatoes to absorb the dairy. In addition to that the potato peels contribute to the overall potato flavor and taking the peels off after cooking is faster and easier. The classic Joël Robuchon mashed potatoes uses a ratio of potatoes butter 3 to 1. In this recipe the ratio is given as 4 to 1.

Choosing the proper potatoes is crucial. There are basically three types of potatoes: starchy like Russets, waxy like Red Bliss, and somewhere in between like Yukon Golds or even better; Ratte. Avoid the use of the waxy, red potatoes for your mash. They just won't break down enough and absorb the dairy very well. Russet will give you the smoothest mash, but as many foodies I prefer the flavor, texture and golden color of Yukon Golds. The Ratte fingerling is a small potato with a unique nutty flavor and smooth, buttery texture; my ultimate choice for this recipe. The variety originated in Denmark or France in the late 19th century and is a favorite of French chefs, including Joël Robuchon who used them to make his world famous potato puree. This is his method.

As primary flavors in mashed potatoes I use unsalted French or Irish butter because of its unique taste, so use the best quality you can. Goose, duck fat and olive oil can also be used instead of butter.

Never use a food processor or blender that will make the mashed potatoes gummy.

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