



Duchess potatoes

20'
Hands on

45'
Cook Time

6-8
Portion(s)

1
Difficulty



Ingredients

- 1 kilo potatoes
- 80 g butter, at room temperature
- 150 g heavy cream 35%
- 1 teaspoon(s) salt
- pepper
- nutmeg, ground
- 4 egg yolks
- 1 egg, beaten

Διατροφικός πίνακας

Nutrition information per portion

216 Calories (kcal)	12.0 Total Fat (g)	6.5 Saturated Fat (g)	20.0 Total Carbs (g)
11%	17%	33%	8%
1.4 Sugars (g)	5.2 Protein (g)	2.0 Fibre (g)	0.67 Sodium (g)
2%	10%	8%	11%

Method

- Preheat oven to 180* C (350* F) Fan.
- Peel the potatoes and boil them in a pot full of water until they soften.
- When ready, drain and allow to strain for a few minutes.
- Cut them in to pieces and transfer to a baking pan lined with parchment paper.
- Bake for 10-15 minutes so they can dry out.
- Pass them through a potato mill into a bowl.
- Add the butter, 100 g heavy cream, salt, pepper, nutmeg and egg yolks. Mix with a spatula until you have a smooth and creamy mixture.
- Transfer to a pastry bag and pipe out circular spirals in a baking pan lined with parchment paper.
- Refrigerate until needed.
- You can prepare them a day earlier if you like.
- Combine the beaten egg yolk with the extra 50 g heavy cream and brush carefully over the potatoes before baking.
- Preheat oven to 180* C (350* F) Fan.
- Bake until golden.
- When ready, remove from oven and serve.