

## ***Mashed Potatoes with Caramelized Shallots and Truffle Oil***

*Carolyn T's  
Cookbook*

**Servings: 4**

*Author: Deb Buzar, professional chef*



1. Peel the potatoes if desired, cut them into quarters and place in a large pot. Cover by 3 inches with COLD, salted water and bring to a boil, then cook under simmering heat until potatoes are fork tender.
2. Drain potatoes and place back on the stove top or in a warm oven and allow potatoes to dry out for 5-10 minutes. Once dry, add potatoes, one by one and push through a potato ricer or food mill and back into the pot. Add warmed cream and softened butter and stir until desired consistency is achieved. Add more cream or butter if needed. Add any herbs you'd like, or parsley and mix in. Add truffle oil and mix well. Add salt and pepper to taste and serve immediately.

**2 pounds Yukon Gold potatoes**  
**1/4 cup heavy cream**  
**3 tablespoons unsalted butter, softened**  
**1 tablespoon truffle oil**  
**salt and pepper, to taste**  
**2 tablespoons Italian parsley, chopped**

***Blog: Carolyn T's Blog:***  
***<http://tastingspoons.com>***

*Per Serving (excluding unknown items): 345 Calories;  
18g Fat (46.0% calories from fat); 6g Protein; 41g  
Carbohydrate; 3g Dietary Fiber; 44mg Cholesterol;  
21mg Sodium. Exchanges: 0 Vegetable; 0 Non-Fat  
Milk; 3 1/2 Fat.*