



Truffle Mashed Potatoes

Ingredients

6 pounds Yukon Gold potatoes, unpeeled

¾ cup butter infused olive oil

2 medium cloves garlic

1 cup half & half

1 tablespoon White Truffle Oil

1 cup grated Asiago Cheese

Sea salt & fresh cracked black pepper to taste

Optional: Finely minced, fresh chopped flat leaf parsley for garnish

Dice potatoes, Place in a large saucepan add the salt, and cover with hot water. Bring to a boil over medium-high heat and then reduce heat to maintain a rolling boil. Cook until potatoes are tender. Heat the half-and-half, butter and the garlic in a saucepan over medium heat until simmering. Remove from heat and set aside. Remove the potatoes from the heat and drain off the water. Mash and add the garlic-cream-butter mixture, grated Asiago and truffle oil. Let stand for 5 minutes