SIDE

Whipped Truffle Parmesan *Mashed Potatoes*

SERVES	PREP	COOK
8 to 10	10 minutes	35 minutes

Silky, buttery, and just a little bit fancy, thanks to a splash of black truffle oil and a cup of nutty Parmesan. These are made for spooning under coq au vin and soaking up every last drop of that red wine sauce. RECIPE credit: @dinnerreinvented

INGREDIENTS

- 4 pounds Yukon Gold potatoes
- ¾ cup unsalted butter (1½ sticks), cubed
- ¼ cup black truffle oil
- 1 cup whole milk
- 1 cup heavy cream
- ½ teaspoon kosher salt, plus more to taste
- ½ teaspoon coarse cracked black pepper, plus more to taste
- 1 cup grated Parmesan

SPECIAL EQUIPMENT

Potato ricer (optional)

METHOD

1. **Boil the potatoes.** Peel and quarter the potatoes, rinse, and place in a large stockpot. Fill the pot three-quarters full with cold water and set over medium-high heat with the lid cracked. Once the water comes to a boil, reduce the heat to medium-low and cook until the potatoes are fork-tender, about 20 minutes. Drain in a colander.
2. **Rice or mash.** If using a potato ricer, immediately rice the hot potatoes back into the stockpot. Otherwise, return them to the pot and mash with a potato masher.
3. **Whip in the good stuff.** Stir in the cubed butter, truffle oil, milk, cream, salt, and pepper until the butter is fully melted.
4. **Add the Parmesan.** Once the potatoes have cooled slightly, stir in the Parmesan. Taste and add more salt and pepper as needed.
5. **Serve.** Serve immediately.

MAKE AHEAD

Make-ahead: The mashed potatoes can be made up to 2 days ahead. Transfer them to an oven-safe baking dish, let cool completely, then cover and store in the fridge. When you're ready to reheat, let them sit at room temperature for about 30 minutes, then cover with foil and bake at 375°F until heated through, 25 to 30 minutes, stirring halfway. Stir in a splash of warm milk or cream if needed.