Duchess potatoes



Consejo del chef

Garnish with grated parmesan cheese, chopped parsley, or coriander, and serve.

Raciones para 4

1. Cook the potatoes for 30—40 minutes in a pot with water. Peel and smash them with a potato masher.
2. Add pomade butter, salt and pepper, and combine well. Then, add the egg and the yolks and stir well to dissolve lumps.
3. Pour the mix into a piping bag with a star nozzle. Make mounds with the potato dough on an oven tray lined with parchment paper.
4. Preheat the oven to 200 °C, top and bottom heat, and cook the potatoes for 10—15 minutes or until golden brown.

Chef's Notes

https://cookinglovers.teka.com/en/receta/patatas-duquesa/