



## 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

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<https://cookinglovers.teka.com/es/receta/patatas-duquesa/>

