

Cream Potatoes

Description:

Serving Size: 2.5 KG

Categories: Vegetable Sides

Cost Per Kilo	
\$	1.14

Action	Date	Initials
Created:	7/9/2012	CR
Revised:		

Amount	Measure	Ingredient	Preparation Method	Product No.
2.500	kg	Potatoes	peeled, quartered	20-100000843
0.125	kg	Butter		20-100001601
0.250	lt	Heavy cream		20-100000581
0.025	kg	Salt		20-100001323
0.010	kg	Pepper		20-100001299

Method of Preparation:

- Put the potatoes in a pot, cover with water, add salt .
- Cook the potatoes on a steady simmer until they are soft and almost falling apart, about 15-20 minutes
- Drain the potatoes, place on a sheet pan and put in a 275F (135C) oven for 10 minutes to get rid of excess moisture.
- Force potatoes, while still hot (important!) through ricer.
- Add butter and stir, letting butter melt completely.
- Add the cream and incorporate by gently stirring, adding more cream to achieve the desired consistency. Season