

Duchesse Potatoes

Description:

Serving Size: 10 KG

120 x 80g Servings

Cost Per Kilo

Categories: Vegetable Sides

\$ 1.17

Action **Date** **Initials**

Created: 7/12/2012 CR

Revised:



Amount	Measure	Ingredient	Preparation Method	Product No.
11.000	kg	Potatoes		20-100000845
0.250	kg	Butter	at room temperature	20-100001601
0.560	kg	Eggs beaten		20-100000949
20.000	ea	Egg yolks		20-100000648
0.005	kg	Ground nutmeg	as needed	20-100001290
0.030	kg	Salt		20-100001323
0.005	kg	Pepper		20-100001295
0.100	kg	Eggs beaten	for egg wash	20-100000949

Method of Preparation:

- Scrub, peel and cut the potatoes into large pieces.
- Boil or steam until tender enough to mash easily.
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- Drain and dry them over low heat or on a sheet pan in a 300F/149C oven until no more steam rises from them.
- While the potatoes are still hot, puree them through a food mill or potato ricer into a heated bowl.
- Add the butter, eggs and egg yolks to the potatoes.
- Season with nutmeg, salt and pepper and mix well.

Note:

- **This mixture can be used for many applications, the picture above and following is for duchesse only.**
- Transfer the mixture to a piping bag and pipe the mixture into the desired shapes on a sheet pan lined with parchment paper.
- Brush lightly with egg wash.
- Bake at 375F/191C until the potatoes are golden brown and heated through, 10-12 minutes.
- Serve immediately.