

Garlic Mashed Potatoes

Description:

Yield 15 KG

Categories: Vegetable Side

Cost Per Kilo	
\$	1.46



Amount	Measure	Ingredient	Preparation Method	Product No.
13.500	kg	Potatoes	scrubbed, peeled	20-100000843
0.600	kg	Roast garlic puree	see recipe	50-100000157
0.600	kg	Butter		20-100001601
2.000	lt	Heavy cream		20-100000581
2.000	lt	Milk		20-100000577
0.050	kg	Salt		20-100001323
0.010	kg	Pepper		20-100001321

Method of Preparation:

- Cut the potatoes into even size pieces.
- Put in a pot , add some salt, cover with water. Bring them to the boil and simmer until cooked and soft, at least 20 minutes. Drain the potatoes and dry off any excess moisture on the stove or in a slow oven.
- Pass through a ricer
- Heat the cream, milk and butter together and add to the potatoes as needed
- Add in the garlic puree to taste and season