

## Truffle Mashed Potatoes

### **Ingredients:**

4 Lbs White Potatoes cut into 1 inch pieces

1 cup Half & Half cream

½-1/3 cup butter, room temperature

1 Tbs White Truffle Oil

Course Kosher salt & freshly ground pepper to taste

### **Preparation:**

Simmer potatoes in boiling water for 20-30 minutes or until tender. Mash potatoes with masher till there are no lumps. Do NOT use electric mixer. While mashing slowly add half and half until potatoes are fluffy. Add butter and Truffle oil. Season with salt and pepper to taste.