

C H E F M A R K R E C I P E :

Confetti Mashed Potatoes with Crème Fraiche

Serves 6

Chef Mark Schoenthaler

PERSONAL CHEF SERVICES

Classic cuisine with a contemporary flair.

2607 Western Ave #1103
Seattle WA 98121

rouxseattle.com

206.412.3450

mark@rouxseattle.com

2 ½ pounds Yukon gold or russet potatoes peeled and cut into large dice.

Generous pinch of salt

6 whole cloves of garlic peeled

½ cup milk

¾ stick unsalted butter

1 cup crème fraiche

Salt and white pepper to taste

For confetti:

2 tablespoons unsalted butter

2 medium carrots peeled and diced into small dice

3 ribs celery diced into small dice

2 medium leeks diced into small dice and washed thoroughly

3 tablespoons fresh chopped chives

Place potatoes and garlic cloves into saucepan and cover with cold water add the generous pinch of salt.

Bring to a boil and simmer until fork tender about 15 – 18 minutes.

While potatoes are cooking make confetti by sautéing all the vegetables (except the chives) in the 2 tablespoons of butter until tender crisp and heated through. Keep warm.

When potatoes are done drain and return to a low heat to remove any excess water.

Put potatoes through a potato ricer into a large bowl.

In small saucepan heat milk, ¾ cup of butter and crème fraiche until very warm, (do not boil). Stir into riced potatoes and adjust seasoning with additional salt and white pepper. Stir vegetables and chives into potatoes and place in a serving bowl. Sprinkle with additional chives if desired and serve at once.

Mascarpone cheese can be substituted for the crème fraiche.