



Asiago and White Truffle Mashed Potatoes

6 lbs. Yukon Gold potatoes, unpeeled
1 stick (8 oz.) unsalted butter
2 medium cloves garlic
1 cup half & half
1 tbsp. White Truffle Oil
1 cup grated Asiago Cheese
Sea salt and freshly ground black pepper to taste
Optional: Finely chopped flat leaf parsley for garnish

Dice potatoes, making sure all are relatively the same size. Place in a large saucepan and add the salt, and cover with hot water. Bring to a boil over medium-high heat and then reduce heat to maintain a rolling boil. Cook until potatoes are tender throughout when poked with a fork.

Heat the half and half, butter and garlic in a medium saucepan over medium heat until simmering. Remove from heat and set aside.

Remove the potatoes from the heat and drain off the water. Mash and add the garlic-cream-butter mixture, grated Asiago and White Truffle Oil. Stir to combine. Let stand for 5 minutes so that the mixture thickens. Serve.

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