

MASHED POTATOES WITH TRUFFLE

This recipe adds character to a world-renowned comfort food. We know you won't be able to get enough of this creamy, cheesy, truffle-scented side dish!

Ingredients for four people:

1 kg potatoes
80 g butter
milk
black truffle to taste
pinch salt
asparagus
1 egg yolk per person
Germani Primo Sale

PREPARATION

Clean the asparagus and sauté them in a pan with a drizzle of olive oil.

Make classic mashed potatoes by boiling potatoes for a long time (30-45 min) in a large pot of salt water. Peel, mash, and add warm milk and butter until potatoes reach a creamy texture.

Add salt and grated truffle to taste.

When the mashed potatoes are ready, remove them from stove and place in a serving dish.

Boil the egg yolks for 4-5 min in warm water with a few drops of vinegar, then place them in the center of the dish on top of the mashed potatoes. Add asparagus and sliced *Primo Sale*.

SERVE AND ENJOY!

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