

Starfrit: Mashed potatoes, fresh chives, sour cream with maple syrup

Recette pour 4 personnes



Description

A classic Quebec recipe for winter dishes. Use your : <https://www.starfrit.com/en/electric-rotato-express> to peel your potatoes.

Ingrédients

Mashed potatoes

- 8 Unit(s) Yukon gold potatoes
- 0.50 Cup(s) Milk
- 2 Clove(s) Chopped garlic
- 2 Tbsp Butter
- 0.25 Tsp Nutmeg
- Salt and pepper

Sour cream

- 2 Cup(s) Sour cream
- 10 Sprig(s) Chives
- 3 Tbsp Maple syrup
- Salt and pepper

Préparations

Temps de préparation **30.00 mins**

Preparation

Peel the potatoes and dice them. Finely chop the chives.

Potatoes

In a large pot of salted cold water, put your potatoes. Bring to a boil and cook until you can easily pick through your potatoes with the tip of a knife. Remove from heat, strain the potatoes.

In a bowl, crush with a fork the potatoes, adding the spices (garlic, salt, pepper and nutmeg) and the milk.

Sour cream

In a bowl, mix all the ingredients, season to taste.

Plating

In a plate, pour some potatoes and add a spoon of sour cream, the chives and fresh pepper on top.

Bon appétit!