

French Style Mashed Potato (Paris Mash or Pomme Puree)

Claire | Sprinkle and Sprouts

This French Style Mashed Potato is the mashed potato you get served in posh restaurants and high end steakhouses. It is ridiculously buttery and is so smooth, with a soft and pillowy texture. I am not going to try and pretend this is a healthy side dish, this mashed potato is loaded up with butter and is super rich and delicious. It is definitely a side dish for special occasions, or those decadent date nights.

☆☆☆☆☆ 4.37 from 94 votes



PREP TIME

10 mins

COOK TIME

35 mins

TOTAL TIME

45 mins



COURSE

Side

CUISINE

French

SERVINGS

8



CALORIES

374 kcal

INGREDIENTS

- 2 lb potatoes see note 1
- 1 ½ cup milk
- 1 teaspoon salt
- ¼ teaspoon white pepper
- 3 sticks butter

INSTRUCTIONS

1. Peel the potatoes and then cut into 1 inch chunks.
2. Wash the potatoes under cold water to remove any surface starch.
3. Place the potatoes, milk, salt and white pepper into a sauce pan and place over a medium heat.
4. Bring to a simmer, then put a lid on, reduce the heat and cook for 35-40 minutes until the potatoes are soft. (Check your potatoes after 20 minutes as the age of the potato can affect how quickly it cooks.)
5. Whilst the potatoes are cooking, cut the butter into small chunks and place in the fridge to stay cold.
6. Drain the potatoes reserving the milk.
7. Use a potato ricer or a food mill to mash the potatoes.
8. Add the hot potatoes to the cold butter and stir vigorously until all the butter has melted into the potato.
9. Add about a ¼ cup of the milk mixture and stir to get a very soft almost pourable mashed potato. (see note 2)
10. Check the seasoning then serve immediately with a little extra butter and some parsley garnish.

NOTES

1. You want a fluffy potato like a Desiree, Dutch Cream, Yukon Gold, or Maris Piper.
2. Add more or less milk to change the consistency. The French would add more as they serve this so it almost pours onto the plate. I like to use around ¼ cup as that gives a very soft constancy but still with some structure.

Tried this recipe?

Let us know how it was!

NUTRITION

Calories: 374kcal | Carbohydrates: 14g | Protein: 3g | Fat: 34g | Saturated Fat: 21g | Cholesterol: 91mg | Sodium: 607mg | Potassium: 488mg | Fiber: 2g | Vitamin A: 1070IU | Vitamin C: 13mg | Calcium: 53mg | Iron: 3.7mg

Nutrition is per serving

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Recipe from Claire at Sprinkles and Sprouts xx

