

Duchesse Potatoes

2 pounds large red potatoes
3/4 stick (6 tbsp) unsalted butter, cut into pieces
3/4 cups milk
2 large egg yolks

Peel and quarter potatoes and in a large saucepan cover with salted cold water by 2 inches. Bring water to a boil and simmer potatoes until tender, about 15 minutes.

While potatoes are simmering, in a small saucepan heat butter with milk over moderately low heat until melted and keep warm.

Drain potatoes in a colander and force through a ricer or food mill into a bowl.

With an electric mixer beat in milk mixture, yolks, and salt and pepper to taste. Set aside for later use.