

# Asiago & White Truffle Mashed Potatoes



## Ingredients

**6 pounds Yukon Gold potatoes, unpeeled**

**1 stick (8oz.) unsalted butter**

**2 medium cloves garlic**

**1 cup half & half**

**2 tablespoons Crave All Natural White Truffle Oil**

**1 cup grated Asiago Cheese**

**Sea salt & fresh cracked black pepper to taste**

**Optional: Finely minced, fresh chopped parsley for garnish**

## Instructions

Dice potatoes, making sure all are relatively the same size.

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

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

Once cooked, remove potatoes from the heat and drain off the water. Mash and add the garlic-cream-butter mixture and the grated Asiago. Stir to combine. Garnish with minced parsley (optional).

Let stand for 5 minutes to allow the potatoes to thicken, then serve.

Prep Time: 30 minutes

Cook Time: 20 minutes

Makes: 6 servings

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