

La Ratte de Paris Potato Purée Recipe

By **Joël Robuchon**

Serves 6 people

Ingredients:

2 ¼ lbs La Ratte de Paris Potatoes
½ lb butter (quantity can be increased to 1 lb per 2 ¼ lbs of potatoes)
8 oz cream
salt to taste

Directions:

1. Peel potatoes, should be all the same size.
2. Put the peeled whole potatoes in a 5 quart pot and soak in cold water, so that the level of water is 1" above the potatoes.
3. Transfer to the stove and cook covered, until a knife can easily go through the potato.
4. Quickly drain the potatoes and leave them a little wet, put potatoes through a ricer or food processor then back into the pot.
5. Very gently dry out the mashed potatoes on the stove while stirring, then add ½ lb of very hard butter, in lumps/pieces, while stirring vigorously with a wooden spatula. It is very important to work vigorously in order to make the mash springy.
6. End by adding, little by little, while stirring, 8 oz cream. Adjust seasoning.

Tips:

Do not leave the mashed potatoes waiting or try to reheat.



Joël Robuchon
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Joël Robuchon, considered in the 90's as the finest chef in the world, made the La Ratte famous by putting a dallop of his purée on every dish served at his restaurant.



www.larattedeparis.com