



Chive Pomme Duchesse

Pommes Duchesse (French Piped Potatoes)

This classic French accompaniment hides two potatoes in one; a crisp, elegantly swirled exterior encloses a fluffy, chive nutmeg-spiced interior.

Yield: 8-12 servings

Ingredients:

- 2 ½ pounds russet potatoes (about 4)
- 4 tablespoons unsalted butter, softened
- 2 egg yolks, plus 1 whole egg mixed with 1 teaspoon heavy cream , lightly beaten
- 1/8 teaspoon grated nutmeg
- 2 tablespoons chopped chives
- Kosher salt and freshly ground black pepper, to taste

Instructions:

1. Preheat the **Wolf Duel Fuel Range** oven to 400 degrees in convection mode. Using a fork prick potatoes all over; place on a baking sheet. Bake until tender, 1½ hours; let cool, then peel and pass through a food mill or ricer.
 2. Mix potatoes, butter, yolks, chives, salt and pepper in a bowl. Taste the mixture for seasoning and adjust if necessary. Transfer to a piping bag fitted with a ¾" star tip.
 3. On a parchment-lined baking sheet, and working in a tight circular motion, pipe twelve 2 ½" cones about 2" high. Brush with egg/cream mixture and bake until golden brown, about 40-45 minutes.
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