

Yukon Gold Potato Puree with Mascarpone

2 lb. Yukon Gold potatoes, peeled and cut into quarters

½ c. milk, cream or half and half, warmed

3 oz. mascarpone cheese, room temperature

Salt and pepper to taste

Potato cooking liquid

Cover potatoes with water, add one teaspoon of salt and cook until tender. Drain in a colander, reserving some of the cooking liquid. Add the warmed milk and mascarpone. Mash with a potato masher or put through a food mill until smooth, adding some of the cooking liquid as necessary. Season to taste with sea salt and freshly cracked pepper.