



Yield: Serves 6-8

# Pommies Aligot

**Cheesy Whipped Potatoes**  
**Adapted From: *Serious Eats***

## Ingredients:

- 1 ½ Lbs Yukon Gold Potatoes - peeled and cut into 1 inch cubes**
- 2 large cloves Fresh Garlic - divided**
- 2 sprigs Fresh Thyme**
- 8 Tbs (1 Stick = 4oz) Unsalted Butter - softened**
- 1 Cup Heavy Cream**
- 6 oz Asiago Cheese - grated**
- 6 oz Gruyère Cheese - grated**
- Pinch of Ground White Pepper**
- Kosher Salt to taste**

## Preparation:

- 1) Place potatoes, one of the garlic cloves (leave it whole), and thyme in a medium pot or large pan - Cover the potatoes at least 2 inches deep with cold water and liberally salt (should be like mild sea water)
- 2) Place over high heat and bring to a boil - Once a boil has been reached, reduce heat to medium-low and allow to simmer until a knife easily pierces the potatoes with no resistance (apx 20 minutes)
- 3) Drain in a colander and discard the thyme sprigs
- 4) Pass the potatoes through a ricer or food mill with finest disk back into the pot - Add butter 1 Tbs at a time as you go
- 5) Mince the remaining clove of garlic and add to the potatoes
- 6) Return the pot to medium-low heat and mix everything thoroughly until all of the butter is melted and combined
- 7) Add the heavy cream and pinch of white pepper - Allow to cook (stirring very frequently) until the potato mixture feels thickened and sticky (apx 3 minutes); Adjust heat as necessary to keep the potatoes from browning on the bottom
- 8) Stir in the grated cheeses a little at a time allowing each addition to fully melt before adding the next until all has been incorporated and the mixture becomes silky smooth and 'elastic' - **NOTE:** Don't worry about overworking the potatoes here, this recipe is all about developing the starches so that the dish forms long, stretchy strands when lifted so the more the better
- 9) Adjust seasoning with salt as needed and check consistency (dish should be very thick and move like melted cheddar cheese - 'slow flowing') - Add a little additional cream if too thick
- 10) Transfer to a warmed serving dish (or warmed individual serving dishes) and serve immediately