

POMME PUREE WITH GOAT'S CHEESE - WITH WILD MUSHROOMS



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Serving: 4

Cooking Time: Not Specified

Prep Time: 60 min

INGREDIENTS

- 1 kg UTD Potatoes (5 - 6 large / medium potatoes)
- 40g Butter
- 125ml Full cream milk
- 200g Soft goat's cheese
- 3ml Nutmeg, finely grated
- 15ml Fresh Thyme, finely chopped
- Salt and white pepper to taste
- 125ml Wild mushrooms
- 25g Butter
- 100g Soft goat's cheese

INSTRUCTIONS

1. Place potatoes in a large saucepan with cold water, cover and bring to the boil. Reduce the heat slightly and cook potatoes until soft.
2. Peel potatoes while they are still hot, slice and push gently through a sieve (to mash)
3. Place mashed potatoes into a saucepan with the butter, milk, goat's cheese, nutmeg and thyme
4. Over low heat, stir for 15 minutes continuously with a whisk until smooth and creamy. Season to taste.
5. In a separate saucepan, over medium to high heat, sauté mushrooms in butter until golden brown.
6. To serve, top each portion of pomme puree with sautéed mushrooms and crumbled goats cheese.