

Duchess Potatoes



Serves 4 Prep 20 mins

Cooking 40 mins

Easy

Ingredients

400g Desiree or Maris Piper potatoes
1 egg yolk
50g butter, melted

1. Preheat oven to 220C/200C Fan/Gas mark 7. Grease a large baking tray and line with baking paper.
2. Place the potatoes in a saucepan. Cover with cold water. Bring to the boil and boil for 15 minutes until tender. Drain. Mash. Using a large metal spoon, press the potato mixture through a potato ricer into a bowl. Add the egg yolk and half the butter. Season with salt and pepper. Stir to combine.
3. Spoon the mixture into a piping bag fitted with a 2 cm fluted nozzle. Pipe 4 to 5cm rosettes onto the prepared tray. This will make about 10 to 12 rosettes. Drizzle the remaining butter over the rosettes.
4. Bake for 20 to 25 minutes or until lightly browned. Serve.