

Mashed Potatoes with Roasted Garlic and Mascarpone Cheese

Stephanie Collins

3 lbs. Idaho potatoes, peeled and cut into large dice	6 cloves roasted garlic, puréed
Kosher salt	½ stick unsalted butter
1 ½ cups whole milk	8 oz. Mascarpone cheese
	Ground pepper

Place potatoes in a large saucepan; add cold water just to cover and 1 tablespoon salt. Bring to a boil over high heat. Cook until tender. Drain well and mash thoroughly.

While the potatoes are cooking, combine the milk, garlic purée and butter in a small saucepan and bring to a simmer over low heat. Stir the milk mixture into the potatoes until combined. Fold in the Mascarpone cheese and season well with salt and pepper. Keep warm until served.

To roast garlic: Preheat the oven to 400°. Peel away the outer layers of the garlic bulb skin, leaving the skins of the individual cloves intact. Using a knife, cut off ¼ to a ½ inch of the top of cloves, exposing the individual cloves of garlic.

Place the garlic heads in a baking pan; muffin pans work well for this purpose. Drizzle a couple of teaspoons of olive oil over each head, using your fingers to make sure the garlic head is well coated. Cover with aluminum foil. Bake for 30 to 35 minutes, or until the cloves feel soft when pressed.

Allow the garlic to cool enough so you can touch it without burning yourself. Using a small knife, cut the skin slightly around each clove. Use a cocktail fork or your fingers to pull or squeeze the roasted garlic cloves out of their skins. Eat as is (*I love straight roasted garlic*) or mash with a fork and use for cooking. This can be spread over warm French bread, mixed with sour cream for a topping for baked potatoes, or mixed in with Parmesan and pasta.