



*for Thanksgiving*

## Confetti Mashed Potatoes with Crème Fraiche

Side Dish

Source: Chef Mark Schoenthaler

### Ingredients:

2 ½ lbs. Yukon gold or russet potatoes peeled and cut into large cubes  
Generous pinch of salt  
6 whole cloves of garlic, peeled  
½ cup milk  
¾ stick unsalted butter  
1 cup crème fraiche  
Salt and white pepper to taste

For Confetti:

2 tablespoons unsalted butter  
2 medium carrots, peeled and diced  
3 ribs celery diced into small pieces  
2 medium leeks diced into small pieces and washed thoroughly  
3 tablespoons fresh chives, chopped

### Method:

1. Place the potatoes and garlic cloves into a saucepan and cover with cold water. Add the generous pinch of salt
2. Bring to a boil and simmer until the potatoes are tender, about 15-18 minutes
3. Make the confetti while the potatoes are cooking. Saute all the vegetables, except the chives, in the 2 tablespoons of butter until they are crisp and heated through. Keep the vegetables warm.
4. Drain the potatoes when they are done cooking and return to a low heat to remove any access water.
5. Put the potatoes through a potato ricer and into a large bowl.
6. Heat the milk, ¾ cup of butter, and crème fraiche in a small saucepan until the mix is very warm. Do not boil.
7. Stir the mix into the potatoes and adjust the seasoning with additional salt and white pepper. Stir vegetables and chives into the potatoes and place in a serving bowl.
8. Serve at once.

Serves: 6 people

Note: Mascarpone cheese can be substituted for the crème fraiche.