

Garlic Parmesan Duchess Potatoes

Duchess Potatoes with Garlic and Parmesan Cheese are the perfect fancy appetizer! They have incredible flavor and they're much easier to make than you'd think. These little luxurious, buttery clouds of mashed potatoes with perfectly browned edges will leave people dreaming about them! Makes 12 portions.

Ingredients

2 1/2 lbs Yukon gold potatoes , peeled and diced into 1 1/2-inch portions

Salt and freshly ground black pepper

6 Tbsp butter , divided

4 cloves garlic , finely minced

3 - 4 Tbsp half and half

1/2 cup (slightly packed) finely shredded parmesan cheese

4 large egg yolks

Minced fresh parsley , for garnish (optional)

Finely grated parmesan , for serving (optional)

Method

Preheat oven to 425 degrees. Line a baking sheet with parchment paper.

Boil potatoes: Add potatoes to a large pot. Cover with cold water (covering the potatoes by about 1 - 2 inches) and season with 1 Tbsp of salt. Bring to a boil over medium-high heat, then reduce heat to medium-low, cover pot with lid and allow to simmer until very tender, about 15 - 20 minutes (they should nearly fall apart when pierced). Drain potatoes well.

Saute garlic in butter: Meanwhile, dice 4 Tbsp of the butter into 1 Tbsp pieces and add to a small saucepan. Melt over medium heat then add garlic and saute until lightly golden and softened, about 1 - 2 minutes.

Stir in half and half: Remove from heat, stir in 3 Tbsp of the half and half then pour mixture into a small bowl (so the garlic doesn't burn) and set aside.

Mash potatoes: Pour drained potatoes into a large mixing bowl. Mash well with a potato masher until there are no longer any lumps (or press through a potato ricer).

Stir in cheese and butter mixture: Stir in parmesan cheese and warm butter/garlic mixture with a wooden spoon and season with salt and pepper to taste.

Blend in yolks: Let mixture cool a few minutes then quickly stir in egg yolks one at a time with a wooden spoon. At this point if mixture is very thick you can add remaining 1 Tbsp half and half if needed.

Pipe into domes: Transfer mixture to a large piping fitted with a large star tip that's about 3/4 inch wide at tip (or you can just spoon mounds onto baking sheet vs. piping). Pipe into 12 mounds spaced evenly apart, about 2 1/2-inches wide by 2 1/2-inches tall. Gently brush with remaining 2 Tbsp butter, melted.

Bake: Bake in preheated oven until golden brown, about 16 - 19 minutes. Serve immediately garnished with parsley and parmesan if desired.

