

Aligot
(Mashed potatoes with melted cheese)
AF DuPage Cooking Demonstration
January 28, 2023 11:00 am
Presented by Chef Chris Thielman & Karen Thielman

Servings: about 6 to 8 servings

Special Equipment needed: Large pot, ricer or food mill, sturdy wooden spoon, grater

Ingredients:

1 pound Yukon Gold potatoes (unpeeled)

1 Tablespoon kosher salt for the cooking water

1 small garlic clove, very finely minced

3 Tablespoons unsalted butter, at room temperature

4 ounces (1/2 cup) heavy cream, heated

12 ounces Tomme d'Auvergne (rind removed and discarded), grate the cheese with a large hole grater

(Substitution: 6 ounces Gruyère and 6 ounces Mozzarella can be substituted for the 12 ounces of Tomme d'Auvergne)

Freshly ground black pepper and salt to taste

Method:

Place the potatoes in a medium pot and add enough cold water to cover them by 2 inches.

Add the kosher salt and bring to a boil over high heat. Reduce the heat to a simmer and cook until the potatoes can be VERY, VERY easily pierced with a knife into the center of each potato, about 20-30 minutes depending on the size of the potatoes.

Drain. Allow the potatoes to cool slightly, then peel.

Immediately pass the potatoes through a food mill or ricer and return them to the pot.

If you notice that the potatoes are lumpy, take a wire whip and chop through the potatoes to achieve a smooth consistency.

Switch over to a sturdy wooden spoon. Set the pot over low heat and stir in the minced garlic, unsalted butter, cream and about half of the cheese. Stir very well.

Once the cheese has melted, gradually stir in the remaining cheese. Continue stirring until the potatoes can be stretched with a spoon like melted mozzarella. This process will take a while, about 3 or 4 minutes, so be patient.

Season to taste with salt and black pepper.

Aligot is traditionally served as an accompaniment to Toulouse sausages (or garlic sausage), meats or vegetables.

Chefs notes:

*Cooking the potatoes until they are extra soft is very important in order to avoid lumps.

*Tomme d'Auvergne is extremely hard to find in the U.S. Tomme de Savoie is readily available on Amazon and will give you a more authentic flavor.

*Cheese substitutions: fresh mozzarella, whole milk mozzarella, Gouda, Tomme de Savoie, Gruyère.

* Grating the cheese will make it easier to stir.

*If you do not own a food mill or ricer, put the potatoes in the food processor and pulse for 10-15 seconds until they are lump free, then transfer them back to the pot and place on low heat.