

With their crispy golden crust and a creamy whipped center flecked with fresh scallions, these Garlicky Potato Mounds are an elevated take on classic comfort food. Serve two mounds per plate for an elegant presentation.

## Garlicky Potato Mounds

pareve | passover | gluten-free | freezes well | yields 10-12 mounds

**4-5** medium potatoes, (Idaho or Yukon Gold), peeled and cut into chunks

**4-5 cloves** garlic

**1/2 cup** (approximately) vegetable broth

**1 Tbsp** olive oil

**1 tsp** kosher salt

**1/2 tsp** freshly ground black pepper

**2** scallions, thinly sliced



1. In a large saucepan, combine potatoes and garlic. Add enough lightly salted water to cover by 1 inch. Bring to a boil. Reduce heat; simmer, covered, for 20 minutes, or until potatoes are tender. Remove from heat; drain well.
2. Return potatoes and garlic to saucepan and place back on the heat for 1-2 minutes to evaporate any excess moisture. Remove from heat.
3. Mash potatoes and garlic until smooth. Gradually blend in broth, oil, salt, and pepper. Whip until light and creamy. Stir in scallions.
4. Line a rimmed baking with parchment paper.
5. Using an ice-cream scoop, scoop rounded mounds of potato mixture onto prepared baking sheet. (Can be made in advance up to this point.)
6. Preheat oven to 375°F.
7. Bake, uncovered, for 25-30 minutes, until crusty.

### Norene's Notes

- Dry, mealy potatoes have high starch content and are perfect for baked or mashed potatoes. Waxy potatoes have lower starch content and are best for boiling, scalloped potatoes, or potato salad.
- If you don't know which type of potato you have, put it in a brine of 2 Tbsp salt dissolved in 1½ cups cold water. Mealy potatoes will sink; waxy ones will float.
- If your potatoes are tinged with green, cut off and discard any green parts. The green layer under the skin is called solanin and is poisonous.

Recipe by Daniella Silver, author of the upcoming cookbook, **The Silver Platter**, coming 5/6/15.

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