

# **PURÈ DI PATATE (Italian Mashed Potatoes)**

*By The Short Lists*

*I measured what I used for four side dish servings, but I usually don't measure, so you shouldn't either! Just use mine as a guide, and taste as you go.*

3 lbs (1 1/2 kg) baby potatoes (or similar shiny-skinned potato), peeled and quartered  
2-4 tablespoons (50 grams) butter  
2/3 to 1 cup milk  
1/2 cup grated parmigiano cheese  
some freshly grated pepper  
a pinch of nutmeg (optional)

Boil peeled and quartered potatoes in a large pot of heavily salted water until they are very, very soft (practically bursting), which should take between 20 and 30 minutes. Drain them, return them to the pot and smash them. Using a hand held mixer or a wooden spoon to blend, add a few tablespoons of butter, and keep adding finely grated parmigiano and milk in installments until very smooth, dense and creamy. Add pepper and nutmeg, if desired.

N.B. You probably won't need to add salt after salting the water and adding the parmigiano.