

Truffle Shuffle

Chef Tyler's Whipped Potato Casserole with Farmer's Cheese, Buttermilk, and Truffles

Mise en Place

Cheese grater
Cutting board
Knife

Peeler
Large pot
Whisk

Kosher salt
Strainer
Casserole dish
Wooden spoon

Ingredients

3 ounces Point Reyes Toma
2 pounds fingerling potatoes
1½ pound Yukon Gold potatoes

5 ounces (10 tablespoons)
unsalted butter
Truffle Carpaccio

Balinese Truffle Salt
1 pint buttermilk

Prep During Class

1. Cut the Yukon Gold potatoes into 1-inch pieces.
2. Peel and cut the fingerling potatoes into 1-inch pieces.
3. Grate the Toma.
4. Dice the butter.
5. Use a fork to remove half of the truffles from the Truffle Carpaccio. Finely chop, setting aside the remaining truffles for finishing.

How to Cook

1. In a large pot, cover the potatoes with cold water.
2. Add a pinch of kosher salt and turn the heat to medium-high. Bring to a simmer, then adjust the heat to maintain a simmer until the potatoes are tender.
3. Drain, then return the potatoes to the pot. Use a spoon to crush.
4. Turn the heat to low and stir with a whisk until the potatoes dry slightly.
5. Slowly add the buttermilk, stirring continuously to emulsify.
6. Whisk in the butter and whip the potatoes until smooth.
7. Taste and adjust the seasoning with Balinese Truffle Salt.
8. Transfer the potatoes into a casserole dish and top with the grated cheese and chopped Truffle Carpaccio.
9. If serving immediately, set your broiler to high and broil, uncovered, until golden brown, about 4 minutes. If storing, set aside to allow the potatoes to come to room temperature, then cover with aluminum foil and store in your refrigerator, ready to reheat for Turkey Day!

Reheating Instructions

1. Preheat your oven to 400F.
2. Bake, covered with the aluminum foil, until warmed through, about 20 minutes.
3. Remove the foil and turn your oven to broil and broil until GBD (Golden Brown & Delicious). Finish with a final sprinkle of Balinese Truffle Salt.