



Garlic and Olive Oil Mashed Potatoes

INGREDIENTS:

2 kilo russet potatoes, peeled and cut into medium pieces

5 medium cloves garlic, peeled

2 teaspoons kosher salt plus $\frac{1}{8}$ additional teaspoon

$\frac{1}{2}$ cup extra virgin olive oil plus 2 additional tablespoons

$\frac{1}{2}$ teaspoon ground black pepper

2 teaspoons fresh lemon juice from 1 lemon



METHOD:

Place potatoes in large saucepan with water to cover by 1 inch. Bring to boil over high heat; reduce heat to medium-low and cook at bare simmer until just tender (potatoes will offer very little resistance when poked with paring knife), 40 to 45 minutes.

While potatoes are simmering, mince 1 garlic clove (or press through garlic press). Place minced garlic on cutting board and sprinkle with $\frac{1}{8}$ teaspoon salt. Using flat side of chef's knife, drag garlic and salt back and forth across cutting board in small circular motions until garlic is ground into smooth paste. Transfer to medium bowl and set aside.

Mince remaining 4 cloves garlic (or press through garlic press). Place in small saucepan with $\frac{1}{4}$ cup



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Published on Kosher London Beth Din - KLBD (<https://www.kosher.org.uk>)

olive oil and cook over low heat, stirring constantly, until garlic foams and is soft, fragrant, and golden, 5 minutes. Transfer oil and garlic to bowl with raw garlic paste.

Drain cooked potatoes; set food mill or ricer over now-empty saucepan. Working in batches, process through food mill or ricer into saucepan. Add remaining salt, pepper, lemon juice, and remaining 6 tablespoons uncooked olive oil to bowl with garlic and cooked oil and whisk to combine. Fold mixture into potatoes and serve.

Date Uploaded: Tuesday 28th February 2017

Source URL: <https://www.kosher.org.uk/article/garlic-and-olive-oil-mashed-potatoes>