

# Truffle Potato Sauce

Recipe Courtesy of Chef Tre Wilcox

## Ingredients

- 1 each idaho potato -- peeled and chopped
- 1 1/2 tablespoons black truffle oil
- 2 tablespoons unsalted butter
- salt to taste

## Method

- 1.) In a small saucepot, add cubed potato and water to cover.
- 2.) Make sure potatoes are covered with at least two inches of water.
- 3.) Bring water to boil and cook potatoes 10 minutes or till soft.
- 4.) Next, drain potatoes being sure to save the water.
- 5.) Place potatoes into small blender.
- 6.) Add some of the cooking water and the butter, blend on high speed till smooth. (If sauce is too thick add more of the cooking water)
- 7.) Once sauce is smooth, stop blender and add truffle oil.
- 8.) Season with salt and blend till smooth again.
- 9.) Place sauce into a container and keep warm to time to serve.

Serving Size : 16-20 tablespoons

Preparation Time 30:00