

Sous-Vide Mashed Potatoes



Ingredients

- 1kg Russet (kruimig/bloemig) potatoes
- 5 cloves of garlic
- 225gr unsalted butter
- 235ml milk
- 3 sprigs of rosemary, plus more for serving
- Seasalt and white pepper

Method

1. Set the Anova Sous Vide Precision Cooker to **90°C**.
2. Rinse and peel the potatoes. Slice into **3mm-thick** rounds.
3. Smash and peel the garlic cloves.
4. Combine the potatoes, garlic, butter, milk, rosemary, and 2 teaspoons salt in a large zipper lock or vacuum seal bag. Seal the bag using the water immersion technique or a vacuum sealer on the moist setting. Place in the water bath and set the **timer for 1 1/2**

hours.

5. When the timer goes off, remove the bag from the water bath. Pour the entire contents of the bag through a strainer set in a medium bowl. Discard the rosemary.
6. Transfer the potatoes to a large bowl and mash using a potato masher, rice, or food mill. To get a super smooth texture, pass the mashed potatoes through a tamis, chinois, or sieve. (Do NOT use a food processor, electric mixer, or blender – due to the starch in the potatoes, if you over mix the potatoes you’ll end up with a gluey texture.)
7. Gently stir the strained melted butter and milk into the mashed potatoes. Season to taste with salt and white pepper. Garnish with additional fresh rosemary. Serve.

Notes

- [Source](#)

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