

Potato Basil Puree

Adapted from [Barefoot Contessa "How Easy is that?"](#)

Ingredients:

2 cups fresh basil leaves, lightly packed
2 pounds large Yukon Gold or white boiling potatoes, peeled and cut in quarters
1 cup half-and-half
 $\frac{3}{4}$ cup Parmigiano Reggiano, finely grated, plus extra for serving
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper

Preparation:

Bring a large pot of salted water to a rolling boil and prepare a large bowl of ice water. Add the basil leaves to the boiling water and cook for 15 seconds. Remove the basil with a slotted spoon and immediately plunge the leaves into the ice water. Drain and set aside.

Add the potatoes to the same pot of boiling water and bring to boil again. Cook the potatoes until tender, about 20 to 25 minutes. Drain and return to the saucepan and cook over a low heat until any remaining water evaporates.

In a small saucepan over medium heat, heat the half-and-half and parmigiano cheese until the cream simmers. Place the basil in a food processor fitted with the steel blade and puree. Add the hot cream mixture and process until smooth.

Using a handheld mixer, cream the hot potatoes until they are broken up. Slowly add the hot basil cream, the salt, and pepper and beat until smooth. If the potatoes need to be reheated, keep covered and keep on low heat.

Pour potatoes in a serving bowl, sprinkle with extra Parmesan cheese, season to taste, and serve hot.

Printed from [Mrs. Regueiro's Plate](#)