

Aligot



Serves: 4

Profitability:

Ingredients:

1kg potatoes

500g Tomme cheese, grated

2 garlic cloves, finely chopped

30g butter

To season salt and pepper

Steps:

Gently heat butter and garlic until soft

Place potatoes in a large saucepan, cover with salted water and cook until tender. Drain, then mash or pass through a ricer

Return potatoes to saucepan and add the butter, garlic and half of the cheese

Stir in one direction with a wooden spoon until cheese has melted

Slowly add remaining cheese, drawing spoon up from time to time to admire stringy texture. Add salt and pepper to taste

