

Bouchees Parmentier

Au Fromage

{Potato Cheese Sticks}

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Mashed potato gives these little cheese mouthfuls a nice, tender quality.

1.2 lb, baking potatoes
(2 medium potatoes)
2/3 cup flour
4 ounces (1 stick) softened
butter
1 egg
1 cup grated Swiss cheese
1/8 tsp white pepper
Pinch of nutmeg
Pinch of cayenne pepper
Salt as needed

Peel and quarter the potatoes. Boil in salted water until tender. Drain, and put through a ricer. You should have one cup. Stir the potatoes over moderate heat in a heavy hot bottomed sauce pan for 2-3 minutes until they form a light film on the bottom of the pan, indicating most of their moisture has been evaporated.

Beat the flour into the potatoes, then the butter by fractions, then the egg, then the cheese and seasonings. Preheat oven to 425 degrees.

2 lightly buttered baking sheets.

With a fluted pastry tube 1/4 inch in diameter, Squeeze the mixture into 2 1/2 inch lengths spaced 1/2 inch apart onto the baking sheets.

Bake both sheets at a time in preheated oven for about 15 minutes, or until sticks are lightly browned.

For about 60 pieces