

## MILLIONAIRE'S POTATO

*Yield: 10 servings*

### INGREDIENTS

- 10 large russet potatoes, unpeeled
- ½ cup (1 stick) unsalted butter, at room temperature
- 1 cup Fontina cheese, coarsely grated plus more for finishing
- ½ cup aged Parmesan, grated
- 1 cup heavy whipping cream
- ½ cup chopped chives, plus more for garnish
- 3 Tbsp. truffle paste *(optional)*
- Salt and pepper, to taste
- 1 fresh black truffle, to finish *(optional)*
- Truffle oil, for drizzling *(optional)*



### METHOD

1. Preheat the oven to 325°F. Bake whole potatoes until cooked through, about 40 minutes. Remove from the oven and let cool slightly.
2. Slice off the top of each potato lengthwise. Scoop out the potato to create a shell reserving the flesh.
3. Brush the inside of each potato shell with butter and place back into the oven to crisp up about 2-3 minutes.
4. Add the potato flesh to the bowl of an electric stand mixer fitted with a paddle attachment. Add butter and mix to combine. Mix in shredded Fontina and Parmesan cheeses, then mix in heavy cream. Add in chopped chives and truffle paste; season to taste with salt and pepper.
5. Generously divide the potato mixture among potato shells and top with more Fontina cheese.

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6. Bake for another 10-15 minutes, until heated through and the cheese has melted.
7. Finish each potato with freshly shaved truffle (if using), drizzle with truffle oil and sprinkle with chopped chives. Serve immediately.

