

Duchess potatoes

Cuisine: **French**Food category: **Side dishes**Author: **Chloé Lasseron**Company: **Retigo**

Program steps

Preheating: **99 °C**

1	Steaming		Termination by time	00:30 hh:mm	99 °C	80 %	
2	Hot air	100 %	Termination by time	00:15 hh:mm	180 °C	80 %	

Ingredients - number of portions - 23

Name	Value	Unit
potatoes	2	kg
bacon	160	g
egg yolk	4	pcs

Nutrition and allergens

Allergens: 3

Minerals: Ca, Cu, Fe, I, K, Mg, Mn, P, Zn

Vitamins: B, C

Nutritional value of one portion	Value
Energy	96.8 kJ
Carbohydrate	16.5 g
Fat	1.8 g
Protein	3.1 g
Water	3.3 g

Directions

Peel and wash the potatoes.

Cut the potatoes into quarters and place them in a perforated GN container. Steam them.

Pass the potatoes through a vegetable ricer.

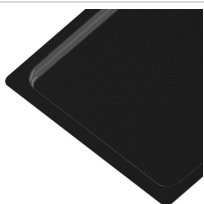
Mix the resulting purée with the butter and the egg yolks. Season with salt and pepper.

Transfer the purée into a pastry bag fitted with a large star tip.

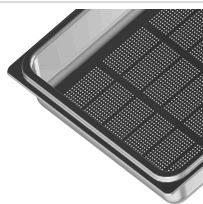
Pipe regular rosettes onto baking sheets (type Vision Bake) lined with parchment paper.

Place the trays in the oven.

Recommended accessories



Vision Bake



GN container Stainless steel perforated