**Duchess Potatoes**

**Ingredients:**

4 potatoes

6 egg yolks

¼ cup parmesan cheese

½ cup milk

½ cup butter, melted

¼ tsp. nutmeg

Salt and pepper to taste

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Peel the potatoes and cut them into 8 pieces each.
3. Put them in a pot and cover with hot water.
4. Bring it to a boil and cook for 25-30 minutes, or until they are fork tender.

**Day 2:**

1. Fit the Kitchenaid with the whip attachment.
2. Bring the milk and butter to a simmer on the stove top.
3. Put the potatoes and the hot milk and butter into the Kitchenaid. Starting at low speed, mix until very finely whipped.
4. Mix in the egg yolks, and spices. Season with salt and pepper.

**Day 3:**

1. Preheat oven to 425º.
2. Put the potato mixture in the piping bag.
3. Pipe the potatoes onto a ½ sheet pan with a parchment paper liner on it. You want them to be little towers of ribbony potatoes.
4. Brush the tops of all of them with butter.
5. Bake for 15 minutes, or until they begin to darken around the edges.
6. Enjoy.