

CHEF SARA RHODES

GARLIC AND HERB WHIPPED SWEET POTATOES

3 large red skin sweet potatoes
½ cup heavy cream
3 Tbsp. unsalted butter
1 package of Boursin Garlic and Herb cheese
¼ cup chives, chopped
1/3 cup grated parmesan
Salt and white pepper to taste

Peel and chop sweet potatoes into small dice. Cook sweet potatoes in boiling salted water until fork tender.

In a small saucepan, heat the cream and the butter together.

When potatoes are done, drain in a colander and shake out excess moisture. Return to pan and add the Boursin and a small amount of the cream and butter mixture. Whip potatoes, adding the rest of the cream and butter mixture a little at a time.

Add the chives and the parmesan. Whip to blend. Season with salt and white pepper to taste.

