

Pommes duchesse - Duchess tops

4 servings

1 kg potatoes
3 tbsp rapeseed oil
50 g butter
4 egg yolks
1 dl grated Västerbotten cheese
Grated nutmeg
1 tsp salt
1 pinch white pepper

Preheat oven to 225 °C (437 °F).

Boil the potatoes until soft and press them through a potato press.

Stir in rapeseed oil, butter, egg yolks and cheese.

Season with nutmeg, salt and pepper.

Spread the potatoes out on a baking sheet lined with baking paper.

Bake in the oven for 5-10 minutes so that the tops get a beautiful color.