

Treasure Barrel

Easy Duchess Potatoes Recipe

30 min Prep time	**25 min** Cook time	**55 min** Total time
6 Servings	**Medium** Difficulty	**French** Cuisine

Ingredients

Potato Base

- [ ] 2 pounds russet potatoes, peeled and cubed
- [ ] 4 tablespoons unsalted butter, softened
- [ ] 3 large egg yolks
- [ ] 1 teaspoon salt
- [ ] 1/4 teaspoon black pepper
- [ ] 1/8 teaspoon ground nutmeg

For Finishing

- [ ] 2 tablespoons melted butter for brushing
- [ ] Fresh parsley for garnish (optional)

Instructions

1. Start by preparing your potatoes. Peel them evenly and cut into 1-inch cubes – try to make them similar sizes so they cook at the same rate. There's something so satisfying about the rhythm of peeling potatoes, the skins curling away in long strips. Place them in a large pot and cover with cold water by about an inch. Add a good pinch of salt – this seasons them from the inside out. Bring to a boil, then reduce to a simmer and cook until they're fork-tender but not falling apart, about 15-20 minutes. You want them soft enough to mash smoothly but still holding their shape. The kitchen will fill with that wonderful earthy scent that always makes me feel so comforted.

2. Drain the potatoes well and return them to the hot pot for a minute to steam off excess moisture. This step is crucial – wet potatoes make for gummy mash. Then press them through a potato ricer or mash thoroughly until completely smooth. I love the way the ricer creates these light, fluffy strands – it's like potato snow. While the potatoes are still warm, beat in the softened butter until it's completely incorporated and the mixture is smooth. There's something magical about watching the butter melt into the warm potatoes, creating this luxurious base.

3. Let the potato mixture cool slightly – you don't want it so hot that it cooks the egg yolks. Then beat in the egg yolks one at a time, making sure each is fully incorporated before adding the next. The mixture will turn this beautiful pale yellow color. Season with salt, pepper, and that hint of nutmeg – it adds such warmth. Taste and adjust seasoning – it should be perfectly seasoned before piping. The consistency should be smooth but still hold its shape when scooped. If it seems too stiff, you can add a tablespoon of warm cream to loosen it slightly.

4 Preheat your oven to 400°F and line a baking sheet with parchment paper. Fit a piping bag with a large star tip – this creates those beautiful ridges that get so crisp. Spoon the potato mixture into the bag – don't overfill it, or it becomes hard to control. Pipe 2-inch swirls onto the prepared baking sheet, spacing them about an inch apart. There's an art to the pressure – steady and even creates the prettiest shapes. Brush each swirl generously with melted butter – this is what gives them that gorgeous golden color. Bake for 20-25 minutes until puffed and golden brown. The smell is absolutely heavenly – buttery, potato-y comfort filling your kitchen.

Nutrition per serving

180 kcal	4 g	22 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- The perfect potato texture is key – you want them cooked through but not waterlogged. I always test a piece with a fork – it should slide in easily but the potato shouldn't be falling apart. That ideal texture makes all the difference in the final result.

If your piping isn't perfect the first time, don't worry! Even lumpy Duchess potatoes taste incredible. Sometimes I think the imperfect ones have more character. You can always scoop the mixture back into the bag and try again – the potatoes are very forgiving.

These are delicate when hot but firm up as they cool slightly. Use a thin spatula to transfer them to a serving platter. I like to garnish with a sprinkle of fresh parsley – it adds a pop of color and freshness that contrasts beautifully with the rich potatoes.

Leftovers reheat surprisingly well in the oven. They won't be quite as crisp as fresh, but they're still delicious. I sometimes crumble them over salads or mix them into other potato dishes for added texture and flavor.