



# Aligot

## **Ingredients:**

2 lbs Yukon Gold potatoes, peeled and quartered

8 cups water

1 Tbsp salt

2 garlic cloves, minced

6 Tbsp butter, at room temperature

1 cup heavy cream, warmed

3/4 lbs mozzarella, shredded

3/4 lbs Gruyere, shredded

## **Instructions:**

Add potatoes, water and salt to a medium pot and heat to boiling over high heat. Cook for about 15 minutes, until the potatoes can be easily pierced with a knife. Drain.

Add the cream, butter and garlic to the pan right away and put it on low heat while you quickly pass the potatoes through a ricer and directly back in to the pot. Stir in the cheeses by the handful, waiting for each to melt before adding another. Continue stirring until the potatoes can be stretched with a spoon. Enjoy!