

INGREDIENTS:

- 4 medium potatoes
- 3 tablespoons butter
- 2 eggs, separated
- salt and pepper
- dash nutmeg
- chopped herbs

INSTRUCTIONS:

1. Wash potatoes, prick with a fork and bake at 425°F until soft – 50 to 60 minutes.
2. Allow the potatoes to cool and cut in half. Scoop out the middle and place in a bowl. Allow the potatoes to cool slightly.
3. Mash the potatoes until very smooth or use a ricer to rice the potatoes.
4. Once smooth, add butter and seasonings to taste. Stir in egg yolks.
5. Place the potato mixture into a piping bag with a star tip. Pipe mounds of potatoes about 2 inches wide and 1 ½ inches tall onto a parchment-lined pan. It's ok if the sizes vary a little bit.
6. Place the egg whites in a separate bowl and whisk with a fork until they're slightly foamy. Brush the egg whites over piped potatoes very gently and bake 10-15 minutes or until golden.
7. Garnish with fresh herbs if desired.