

# MASHED POTATOES WITH MUSHROOM AND EGG CREAM

## INGREDIENTS:

- 4 Udapa Potatoes
- 250gr of mushrooms
- 4 egg yolks
- Oil, salt and vinegar

## HOW TO COOK IT:

Boil the potatoes into large pieces covered with water for 20 minutes.

Meanwhile, clean the mushrooms, chop and fry in a pan with 3 tablespoons of oil and a little salt.

Do not heat too much. With three minutes is enough.

Put water to boil in a pan with salt and three tablespoons of vinegar to poach the egg yolks.

W drain the cooked potatoes, and add four tablespoons of oil and a pinch of salt.

Mash the potatoes. If you have a too thick puree you can add milk.

Finally poach the egg yolks without using the boiling water only heat water.

We present dishes with mashed up yolk and a few pieces of mushrooms.

