

# PIPED PURPLE POTATO

*Overnight Recipe*

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## Ingredients

2 ½ pounds “Blue Magic” Potatoes  
¾ Cup Heavy Cream  
1 Tablespoon Butter  
1 teaspoon Salt  
½ teaspoon White Pepper  
1 Egg

## Directions

Preheat oven to 350F.

Boil Potatoes whole in their skins in salted water until soft. Remove from heat and cool to room temperature in the cooking water and then store in refrigerator overnight. This will enhance the purple coloring!

One hour before service, scrape the skins off and “rice” the potatoes with a food mill, or use a grater so that there are no large lumps. There should be about 4 Cups.

Heat Cream with Butter and seasoning.

Whisk Egg and Potatoes together and then add warmed seasoned Cream.

Transfer to a piping bag fitted with a large star tip and pipe onto a greased baking sheet in spirals gradually coming to a tip an inch or so high- taller if the potato is not too soft!

Bake at 375F for 25 minutes so that the outside is slightly golden and the inside hot and fluffy.

Makes 10 or 12 medium size, but you can make smaller ones for a bite size treat! (less oven time for smaller)