

# LUKAS VOLGER

## Mashed Cauli-Taters (Cauliflower & Potatoes)

Serves 6 to 8 as a side

One 2-pound cauliflower (a large, heavy one)

1 cup whole milk or unflavored nondairy milk

2 tablespoons butter or vegan butter

1 ½ teaspoons kosher salt

2 bay leaves

1 pound peeled russet potatoes (2 small-to-medium, or 1 large), cut into chunks

Trim off the leaves and any discolored ends from the cauliflower, then break off the florets and place in a medium saucepan. Slice the core thinly and add to the saucepan as well. Add the milk, butter, salt, and bay leaves, and place over medium-high heat until the liquid begins to simmer. Turn down the heat so that the liquid simmers gently, cover, and cook until the cauliflower is very tender, 15 to 20 minutes. Fish out the bay leaves, and then puree this mixture thoroughly with an immersion blender or by transferring it to a food processor or blender. Scrape it into a bowl or pitcher and set aside.

Rinse out the saucepan then add the potatoes and cover with water by about 1/2-inch. Bring to a boil, add salt to season the water, and then turn down the heat and simmer until thoroughly tender, another 15 to 20 minutes. Drain thoroughly, then mash with a potato masher or a large fork. If you're against lumps, be thorough, otherwise some texture can be nice. Add the cauliflower mixture and whisk thoroughly to combine. Taste for salt—you may want to add a few pinches more.

To heat them up, place the saucepan over a medium flame and whisk constantly. These can be made a day or two in advance.