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Recipe courtesy Executive Chef Craig Shelton

2 ½ pounds Idaho potatoes

1 teaspoon unsalted butter

1 pound Cantal or Laguiole cheese, grated

1 ounce milk

Unsalted butter, for adjusting consistency

Salt and freshly ground black pepper

Simmer the potatoes whole with skins in salted water. When tender peel and purée through a sieve with a small amount of butter. Once puréed, reheat and add grated Cantal cheese until the mixture is stringy. You can adjust your emulsion with a bit of warmed milk and whole butter. Season with salt and pepper and serve.

Yield: 4 servings.