

Puree di Patate con Menta e Basilico (potato puree with mint and basil)  
from *Italian Country Cooking* by Susanna Gelmetti

2 lbs potatoes  
generous handful each of mint, basil,  
flat leaf parsley and sage, all chopped  
9 oz olive oil  
salt and freshly ground black pepper



Boil the potatoes with the skins on and, when cooked, drain and peel. Mash or, ideally, push them through a potato ricer or sieve into a large bowl. Gently mix in all the herbs, the olive oil, salt and black pepper—try not to overwork the potatoes or they may lose their fluffiness. Oil a glass or terracotta ovenproof dish and transfer the potato mixture to it, spreading it out evenly. Drizzle with a little olive oil and bake for 15 minutes, until the potato mixture rises and the top turns golden.