



## Two Tubers

### All things potato and truffle

#### Skordalia

##### Ingredients

2 medium to large all-rounder potatoes (I have used Blue Moon and Gatsby, both work well)  
2 cloves garlic  
Juice ½ lemon  
Extra olive oil for the garlic  
1 tbs White Balsamic Vinegar  
1 tbs Rice Wine Vinegar  
2 tbs cold water  
½ cup blanched almonds  
¾ cup Olive oil  
Pita bread for serving.

##### Method

Peel and chop potatoes. Place in saucepan of well salted water and bring to the boil. Boil until fork tender. Meanwhile prepare the garlic and almonds.

Pell the garlic and grate into a bowl. Add enough olive oil to cover. Microwave for 30 seconds and leave a few minutes to continue cooking. Add the Balsamic vinegar and Rice wine vinegar and stir to combine. Place the almonds in a food processor with the garlic and vinegar mixture and the cold water. Blitz to a paste.

Once the potatoes are cooked drain and rinse under hot water and leave to air dry. You can also place in a hot oven for a few minutes.

Mash the potatoes or put through a ricer. Add the almond mix and the olive oil and mix well ensuring it is all thoroughly incorporated. If too dry add more cold water a little bit at a time. Some potato varieties require more water.

Serve either warm or cold with pita bread.

##### Notes

If you want to truffle, it up you can add truffle oil and truffle mustard at the end.

Traditional Skordalia is really garlicky and uses 6 cloves raw garlic. I find this too overpowering but adding the truffle oil and mustard does help counteract the garlic. I prefer to slightly cook out the garlic and increase the acid. The use of the White Balsamic and Rice Wine Vinegar bring a touch of sweetness and different balance to the dip, although I am sure purists would not agree.