

Mashed Cauliflower with Garlic and Truffle Oil

Ingredients

1 lb Cauliflower (cut into florets)
5 clv Garlic (peeled)
1 c Chicken Broth
1 T Butter
2 t Truffle Oil
0 ds Salt
0 ds Ground Black Pepper

Instructions

Add cauliflower, garlic, and chicken broth to a saucepan and cover. Bring to a boil and cook over medium-high heat for 4-6 minutes, until cauliflower is tender. Strain cauliflower and garlic and add to a bowl with butter and truffle oil. Use an immersion blender and pulse to desired consistency. Season with salt and pepper to taste. Serve immediately.