



Rippled Purple Cauliflower Mashed Potatoes

1 pound gold potatoes or russet, peeled
1 to 2 Tablespoons unsalted butter
1/4 to 1/2 cup heavy cream or coconut cream
1/2 teaspoon salt
1/8 teaspoon black pepper
1/4 teaspoon garlic powder, optional
2 Tablespoons minced chives

Purple Cauliflower

1/2 head raw purple cauliflower (about 2 cups florets)
2 Tablespoons water
6 Tablespoons heavy cream or coconut cream
1/2 teaspoon salt or to taste
1/8 teaspoon black pepper or to taste
1/8 teaspoon garlic powder, optional
Garnish: Fresh chive petals and blossoms as desired

To prepare potatoes: Cut potatoes into chunks; bring large saucepan of water to a simmer; add potatoes; bring to a boil; cook until fork tender, about 20 minutes.

Drain potatoes; place back into dry pot for a few minutes to allow heat to evaporate any moisture from potatoes.

Mash potatoes well; then add butter and heavy cream. Mash until smooth and desired consistency; season with salt, pepper, and garlic powder. Stir in minced chives. Set aside to stay warm.

To prepare cauliflower: Separate cauliflower into florets; place in microwave safe bowl with 2 Tablespoons water. Lightly cover dish to allow venting. Microwave on high power for about 5 minutes or until tender and easily pierces with a fork. Let stand to cool down for about 5 minutes; drain off excess water from bowl.

Transfer dry cauliflower to food processor, Pulse to fine chop; add heavy cream, salt, pepper, and garlic powder. Blend ingredients at high speed together until desired texture; scrape sides with spatula.

To Serve: With an ice cream scooper, alternately place scoops of potatoes and cauliflower on serving plate. Lightly ripple; sprinkle the top with chive petals and blossoms as desired. Serve warm. Yield: Serves: 4

About the Recipe: This recipe will be the star of your spring dinner party. Creamy chive flavored potatoes swirl with colorful mashed purple cauliflower creating a delicious blend of textures and flavors. Fresh chive blossoms delightfully bring the garden to your table. Enjoy!