KitchenBooQ

Aligot (Cheesy Mashed Potatoes with Sausage)

Serves: 4 | Cooking Time 45 minutes | Level: Capable



INGREDIENTS

2 lb (900 g) russet potatoes, peeled and cut into 2-inch chunks
8 oz (225 g) Tomme de Savoie or Gruyère cheese, finely grated
4 tbsp (60 ml) unsalted butter
1/3 cup (80 ml) heavy cream
4 cloves garlic, minced
1 lb (450 g) French sausage or Andouille, sliced into half-moons
2 tbsp (30 ml) olive oil
1 tsp fresh thyme leaves
Salt and freshly ground black pepper to taste

Notes
Authentic aligot relies on Tomme de Savoie or Cantal cheese for its ideal melting properties; Gruyère paired with Fontina works beautifully as a substitute. The dish must be served immediately, as it will firm up and lose its signature stretchiness as it cools. Store leftovers in an airtight container in the refrigerator within two hours of cooking. Do not leave dairy or meat dishes at room temperature. Reheat gently over low heat on the stovetop with a splash of milk or cream while stirring constantly to restore some elasticity. Freezing is not recommended as the texture will change significantly upon thawing.

PREPARATION

1. Place the peeled potato chunks in a large pot and cover with cold salted water by an inch. Bring to a boil over high heat, then reduce to medium-high and cook until fork-tender, about 20 minutes. Drain thoroughly and return to the hot pot. Let them steam-dry for 2 minutes, then mash until completely smooth.

2. While the potatoes cook, heat olive oil in a large skillet over medium-high heat. Add the sliced sausage and cook, stirring occasionally, until deeply browned and crispy at the edges, about 8 minutes. Stir in the minced garlic and thyme during the last minute of cooking. Remove from heat and keep warm.

3. Reduce the pot with the mashed potatoes to low heat. Add the butter and heavy cream, stirring constantly until fully melted and incorporated. Gradually fold in the grated cheese, mixing continuously until the mixture begins to look glossy and clumps together.

4. Increase the heat slightly and vigorously whip the potato-cheese mixture with a sturdy wooden spoon or spatula for 3 to 5 minutes. Keep folding and pressing against the sides of the pot until it becomes incredibly stretchy and pulls away cleanly from the bottom. This is the key aligot technique.

5. Gently fold half of the cooked sausage into the whipped potatoes, reserving the rest for topping if desired. Season with salt and pepper to taste. Transfer to a serving bowl or dish, top with the remaining sausage, and serve immediately while still hot and stretchy.