

Place the yucca chunks in a deep pot, and cover completely with water. Bring to boil and cook for about 15 minutes, or until the yucca is soft and shows appearance of breaking apart. Remove the yucca from the pot and transfer to a colander to drain. In a deep mixing bowl, mash the roasted garlic, then add the warm yucca and mash using a whisk. As you mash the yucca, remove and discard fibrous strings. Add the butter, mix well, then add the evaporated milk, cream, Swiss cheese, and herbs, if using. Mix well, seasoning to taste with salt and pepper.

2	Large Yucca (6 to 8 pounds each), peeled and cut into 1-inch chunks
1	Full Head Roasted Garlic
1/2	Stick of Unsalted Butter
1 cup	Evaporated Milk
1/2 cup	Heavy Cream
1/2 cup	Grated Swiss Cheese
	Optional: A handful of finely chopped fresh fines herbes
	Salt and Pepper to taste

Ingredients:

by Chef Marie-Claude Mendy Serves 8 to 10

PUREE DE YUCCA



PUREE DE YUCCA

by Chef Marie-Claude Mendy

CHEF

MARIE-CLAUDE

MENDY



Chef Marie-Claude Mendy is the Chef/owner of Teranga, South Boston's first authentic Senegalese restaurant, where she brings warm African flavors to the Northeast.

Sponsored by LG, the "Now you're cookin'" series is all about changing the future of kitchens—and the future of cooking.

Visit Globe.com/LG for other recipes and more.

BLACK FRIDAY
BUY A 4-PIECE KITCHEN BUNDLE

SAVE AN EXTRA
\$300
After Rebate

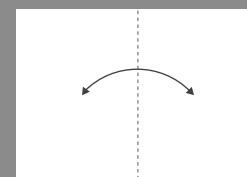
Valid Oct. 26 - Nov. 29, 2017 Visa prepaid card issued by MetaBank®, Member FDIC.
*After discounts and customer mail-in or instant rebate. See retailer for details.

To find an LG retailer near you, visit Globe.com/LGStores

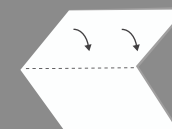
SPONSORED BY

RECIPE CARD STAND

Follow these folding instructions to make a standing recipe card.



1. Fold the printout on the dotted line along the vertical axis



2. Fold in half again on the second dotted line



3. Stand the printout up like a tent