

Traditional Aligot Recipe (Aveyron, Occitanie)

Serves: 4

Prep time: 20 min

Cooking time: 30 min

Ingredients:

- 1 kg (2.2 lbs) potatoes — preferably waxy varieties like Charlotte or Yukon Gold
- 400 g (14 oz) *tomme fraîche d'Aubrac* (or Cantal, Laguiole, or young mozzarella if you can't find it)
- 2 cloves garlic, peeled and halved
- 100 g (7 tbsp) unsalted butter
- 250 ml (1 cup) crème fraîche or whole cream
- Salt and freshly ground black pepper

Instructions:

1. Cook the potatoes

Peel and cut them into chunks. Boil in salted water with the garlic until tender (about 20 minutes). Drain thoroughly.

2. Mash the potatoes

Pass them through a ricer or mash until perfectly smooth. Keep them warm over low heat in a large saucepan.

3. Add cream and butter

Stir in the butter and cream gradually until the mixture is creamy and silky. Season generously with salt and pepper.

4. Incorporate the cheese

Cut the *tomme fraîche* into thin strips and add it little by little, stirring constantly with a sturdy wooden spoon.

Keep stirring in figure-eight motions over gentle heat until the cheese melts and the mixture becomes **smooth, elastic, and stretchy** — this is the magic moment!

5. Serve immediately

The aligot should form beautiful ribbons when lifted — glossy, rich, and endlessly stringy. Serve hot, traditionally alongside sausages, confit duck, or grilled meat.

Tasting Notes:

Aligot is pure comfort — creamy, garlicky, and full of character. The *tomme* gives it that signature **stretch and subtle tang**, while the potatoes and cream make it luxuriously smooth.