

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
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Instructions:

- Cook the potatoes**
Peel and cut them into chunks. Boil in salted water with the garlic until tender (about 20 minutes). Drain thoroughly.
 - Mash the potatoes**
Pass them through a ricer or mash until perfectly smooth. Keep them warm over low heat in a large saucepan.
 - Add cream and butter**
Stir in the butter and cream gradually until the mixture is creamy and silky. Season generously with salt and pepper.
 - 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!
 - 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.
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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.