POTATO SKULL BITES
(inspired by several sources)

2 Russet potatoes, peeled and cut in 2-inch pieces
salt and ground black pepper to taste
a tough of nutmeg
3 tablespoons cornstarch
2 tqblespoons of whole milk \

Boil the potatoes pieces in plenty of salted water until easily pierced with a fork. Drain and pass through a potato siever. Add a little salt and pepper, nutmeg, then the cornstarch and milk. The riced potatoes will be very hot, so carefullly mix them with a spoon or your hands until a dough forms.

Press the mixture into your skull mold. If using a metal pan, bake at 350F for 15 minutes, then remove them from the pan. Reserve.

If using a silicone mold, freeze them for 30 minutes, remove the little skulls and bake at 350F over parchment paper for about 15 minues. Rexerve.

Finalize them in the air-fryer at 400F after spraying a good amount of olive oil on the surface. Alternatively fry them with a small amount of oil in a frying pan. Season with salt if needed, serve still warm.