

CELERY ROOT PURÉE

Mashed potatoes are a timeless classic that everyone adores, but we want you to take a walk on the wild side and whip up a tastier and more nutritious version of this classic comfort dish! To make it super simple, you can boil your vegetables in water like everyone else, but if you want to amp up the yum, opt to cook your veggies in a combo of milk and chicken stock for a burst of deep flavor and silky texture you just can't get any other way. Top it off with the lush, creamy tang of **crème fraîche** and savory Parmesan and you've got a great dish perfect for any occasion.

Prep time: 20 minutes

Cook time: 20 minutes

Serves 6 to 8



Warm the milk, chicken stock, bay leaf, and salt over low heat in a large saucepan.

Peel the vegetables and dice into 1 inch cubes. Add the vegetables to the saucepan and a bit more milk, stock, or water if necessary, until the vegetables are completely covered. Cover the pan and gently simmer for about 20 minutes, or until the vegetables are completely tender. A knife inserted into each cube should meet no resistance.

Drain the vegetables, discard the bay leaf, and purée using a food processor, food mill, potato ricer, or masher. Add the butter, crème fraîche, and Parmesan cheese to combine. Taste and adjust seasoning with more salt if necessary.

Ingredients:

3 ½ pounds celery root, or
a combo of celery root and
potatoes, parsnips, rutabaga
and/or apples, peeled and
diced to a 1 inch cube
2 cups whole milk or water
2 cups chicken stock or
additional milk or water
1 bay leaf
1 teaspoon Kosher salt
3 garlic cloves, peeled and
trimmed
3 tablespoons butter
⅓ cup **crème fraîche** or sour
cream
¼ cup grated Parmesan
cheese