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## Potato and Celery Root Puree

Recipe by Liz Barbour

Serves 6

4 Tbs unsalted butter  
1 ½ pounds celery root, peeled, cut into ½”  
cubes  
½ pound baking potato, peeled and cut into  
1/2-inch cubes  
3 cloves garlic, peeled  
1 cup low-sodium vegetable or chicken stock  
¾ cup half & half, warmed  
3 Tbs scallions, minced

1. In a medium saucepan, combine the celery root, potato, garlic, and stock and bring to a boil. Reduce the heat to moderately low and simmer until tender, about 40 minutes. If stock remains, drain in a colander set over a bowl and reserve the cooking liquid.
2. Working in batches, mash the celery root and potato with a potato masher or put through a potato ricer.
3. Add as much of the warmed half & half and reserved cooking liquid as necessary to form a soft puree. Season with salt and pepper.
4. Transfer the puree to a serving dish and top with the minced scallions.