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## **Creamed Celery and Potato**

**Serves 6**

**Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.**

- 4 tablespoons unsalted butter
- 1 ½ pounds celery root, peeled and diced into ½-inch pieces
- 1 ½ pounds Yukon Gold potatoes, peeled and diced into ½-inch pieces
- 2 garlic cloves, peeled
- 1 cup chicken stock or water
- ¾ cup heavy cream, warmed
- 3 tablespoons fresh scallions, minced
- Salt and pepper to taste

## **Equipment for class**

- Medium saucepan
- Colander
- Bowl (for reserving cooking liquid)
- Potato masher or potato ricer
- Wooden spoon or spatula (for stirring)
- Measuring spoons (for butter and scallions)
- Measuring cup (for liquids)
- Knife (for peeling and dicing)
- Cutting board
- Peeler (for celery root and potatoes)
- Serving dish

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- 1 cup chicken stock or water
- ¾ cup heavy cream, warmed
- 3 tablespoons fresh scallions, minced
- Salt and pepper to taste

### Instructions:

1. In a medium saucepan, melt the butter over medium heat. Add the diced celery root, potatoes, garlic, and stock (or water). Bring to a boil, then reduce the heat and simmer for about 30 minutes, or until the vegetables are tender. If there's any remaining liquid, drain it into a bowl and set it aside for later.
2. Mash the celery root and potatoes using a potato masher or press them through a potato ricer until smooth.
3. Gradually stir in the warmed cream. Add as much of the reserved cooking liquid as you like to thin out the puree to your desired consistency. Season with salt and pepper to taste.
4. Transfer the puree to a serving dish and garnish with the minced scallions.

