

Celery Root Puree
Brookdale Creative Cooking School
“An Evening with Guest Chef Toni Froio”

Serves: 6

1 large celery root
2 large russet or Idaho potatoes
¼ cup heavy cream
2 tablespoons butter
Salt and freshly ground pepper

Peel and rinse the celery root. Dice into 1-inch pieces. Cook the celery in lightly salted water until tender.

Peel and rinse the potatoes. Dice into 1-inch pieces. Cook the potatoes in lightly salted water until tender.

Puree the celery and potatoes separately in the food processor.

Combine potatoes and celery root in a saucepan set on low heat. Add the cream, butter, salt and pepper. Bring to a boil and remove from heat.