

Celery Root Puree with Onion and Potato

Onion adds flavour and potato adds a little more texture to this variation of Celery Root Puree. Celery root itself has an almost anise or fennel flavour and it's health benefits are extraordinary!

Ingredients:

- 1 large celery root, peeled and cut into 2 inch cubes
- 1 small onion, peeled and quartered
- 1 small russet potato, peeled and cut into 2 inch cubes
- 1 and ½ c. 0.5% milk
- 1 and ½ c. water
- 2 tsp salt
- 3 Tbsp butter, cut into 3 pieces
- Freshly ground pepper and coarse sea salt.

Bring milk, water and 2 tsp salt to a boil in a large heavy saucepan over high heat. Add celery root, potato and onion. Bring to a boil again and then reduce heat to medium and simmer until vegetables are tender, about 30 minutes. Drain reserving ½ c. cooking liquid.

Combine vegetables and butter in a food processor and puree until smooth, using reserved cooking liquid if needed. Season to taste with coarse sea salt and freshly ground black pepper. Serve.

(DO AHEAD: Celery Root Puree can be made a day in advance. Simply cover and chill until ready to use. Rewarm in microwave before serving.)