



Celery Root-Apple Purée

Ingredients

(Serves 4)

8 cups of water

1 pound celery root, peeled, quartered, and rubbed with half a lemon

¼ cup peeled, diced granny smith apples

1 tablespoon crème fraiche or 2 tablespoons heavy cream

Kosher Salt

White Pepper in a mill

Preparation

Bring the water to a boil in a 4 quart saucepan over high heat. Add the celery root and apple to the pot. Lower the heat and let simmer until the celery root is tender, stirring to prevent scorching, approximately 50 minutes.

Drain the celery root and apple. Return to the same pot and cook, stirring with a wooden spoon, over medium-high heat to evaporate any lingering moisture, approximately 3 minutes.

Transfer the celery root and apple to a blender and, with the motor running, add the crème fraiche. Blend until smooth, transfer to a bowl, and season to taste with salt and pepper.