

CELERIAC AND TRUFFLE PUREE

EQUIPMENT

CHEF KNIFE, GRATER, BLENDER, SPOONS

INGREDIENTS

1 CELERIAC, TRUFFLE PASTE, 80GM BUTTER,
80-120GM THICKENED CREAM, SALT, PEPPER

METHOD

PEEL THE CELERIAC BY TRIMMING EACH END AND PEEL THE OUTSIDE LAYER WITH A LARGE CHEF KNIFE

GRATE THE CELERIAC ON THE COARSE SIDE OF THE GRATER AND PLACE IN A ZIP LOCK BAG WITH APPROX 50-60GM OF BUTTER WITH SOME SEASONING, SEAL THE BAG WELL REMOVING AS MUCH AIR AS POSSIBLE

PLACE THE BAG IN A PRE-HEATED OVEN STEAM SETTING 100 DEGREES FOR 25 MINS

ONCE COOKED REMOVE FROM THE OVEN AND PLACE THE CONTENTS OF THE BAG IN TO THE BOWL OF A BLENDER AND ADD A GENEROUS AMOUNT OF TRUFFLE PASTE, CREAM AND SEASONING

BLEND ON HIGH SPEED UNTIL SMOOTH

HINTS & TIPS

- CELERIAC AND TRUFFLE ARE A MATCH MADE IN HEAVEN, SERVE THIS PUREE WITH LAMB OR BEEF FILLET
- CELERIAC IS A SPECIFIC TYPE OF CELERY CULTIVATED FOR THE USE OF IT'S ROOT
- CELERIAC ALSO MAKES A GREAT SOUP AND IS AN EXCELLENT WITH SEAFOOD ALSO
- THIS PUREE WILL KEEP IN THE FRIDGE FOR 3-4 DAYS