

Recipe Card					
Recipe Name:		Celeriac Puree		Yield:	4 portions
<u>Ingredients Details</u>					
Ingredient			Unit	Amount	
celeriac, peeled and large dice			lb	1	
cream			fl oz	5	
butter, European			oz	3	
ground white pepper			TT		
salt			TT		
<u>Preparation Instructions</u>					
Step	Description				
1	Peel and Cut Celeriac into large chunks, boil in lightly salted water				
2	Once tender, remove celeriac and reserve liquid				
3	Place the celeriac, butter and half the cream in a food processor and blitz until smooth. Incorporate as much of the Reserved cooking liquid as needed to make a smooth puree, remember this is a puree.				
4					
5	Pass through a chinois or tamis, season.				