



Celeriac Purée

Ingredients:

CELERIAC, PEELED	750 G
MILK	375 G
SALT, PEPPER, NUTMEG	

	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	Celeriac (large pieces)	750 g	Put in bowl	95°C	Intermittent OIOI	15 min	Open	
	Milk	375 g						
	Salt	-						
	Pepper	-						
	Nutmeg	-						
2			Mix	95°C	600 rpm	10 min	Open	Taste and adjust seasoning
3			Mix to obtain a smoother purée	-	3,500 rpm	3 min	Closed	



CHEF'S TIP

You can tone down the strong taste of the celeriac by adding potatoes.