



Celery Root Purée ~ Sweet & Smoky

Servings: 4

Ingredients

3 T unsalted butter

2 leeks, sliced lengthwise, chopped and washed well

1 large celery root (celeriac), ends trimmed, outer skin peeled or cut with a sharp knife and cut into 1 inch cubes

2 Yukon Gold potatoes, peeled and cut into 1 inch cubes

6 C chicken broth (low sodium preferred)

$\frac{3}{4}$ t sea salt

Black pepper, freshly ground

Gustare Chipotle Extra Virgin Olive Oil

Fresh parsley, finely chopped

Directions

In stock pot over medium-low heat, melt butter and add chopped leeks. Sauté until softened, about 5 minutes. Add celery root and potatoes and sauté for about 5 minutes until just beginning to soften.

Add chicken stock and bring to a simmer. Leaving pot lid slightly askew cook until potatoes and celery root are soft when pierced with the tip of a sharp knife, about 25 minutes. Remove from heat. Using an immersion blender* purée until smooth. Add salt and pepper, to taste. Return to heat and rewarm over medium low heat.

Ladle into mugs, drizzle with Chipotle EV Olive Oil and sprinkle with chopped parsley, if desired. Enjoy!



Note: A traditional blender can be used as well. You may have to puree in several batches. Remove vegetables and some liquid with a slotted spoon and puree. Transfer to a bowl until last batch is pureed. Return to pot and rewarm before serving.

to taste, to enjoy, to savour