

Celery Root and Potato Puree

7 cups vegetable stock
1/2 cup heavy cream
1/4 tsp. ground nutmeg
3 tbs. unsalted butter
1 pound celery root peeled and cut into large cubes
2 pounds russet potatoes peeled and cut into large cubes
6 cloves garlic, peeled and crushed

In a saucepan, combine the stock, cream, nutmeg and butter. Bring to a boil and add the celery root, potatoes and garlic cloves. Lower heat and simmer until tender, about 20 minutes. Strain the vegetables and puree through a food mill ricer (DO NOT USE A FOOD PROCESSOR OR A MIXER) or by hand with a potato masher. Season to taste with salt and pepper.