

Celeriac purée

Ingredients

- 200g/9oz celeriac, cooked
- 50g/2oz unsalted butter
- 50ml/2fl oz double cream
- ½ tsp turmeric
- ½ tsp ground cumin
- salt and freshly ground black pepper

Preparation method

1. Place all of the ingredients into a food processor, season well with salt and freshly ground black pepper and blend to a purée.
2. Serve in a warm bowl.

less than 30 mins

preparation time

10 to 30 mins

cooking time

Serves 1

By Brian Turner

From Ready Steady Cook