

CELERICAC PUREE WITH APPLE



Preparation : 5 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

Ingredients : 4-6

- 1 celeriac (500g) - 2 2½ tbsp olive oil - 100 ml double cream - 3 apples - salt, freshly ground pepper

1. Wash, peel and cut the celeriac into 2cm cubes. Peel core and quarter 3 apples. Pour 500ml water into the metal bowl, place the celeriac and apples in the steamer basket and cook for 30 minutes using the STEAM programme.

2. Remove the steamer basket and discard the cooking liquid. Put the steamed celeriac, apples, cream, olive oil, salt and pepper into the metal bowl; mix using the EXPERT programme (without heating) for 3 minutes/speed 13.

Chef's tip :

You could add walnut oil and garnish with chopped hazelnuts!

Cook Expert ■