



Veg Head

Make Michael Anthony's ode to an overlooked root at home

Recipes to accompany the article at <http://TastingTable.com>

"Burnt" Celery Root Puree

Adapted from Michael Anthony, Gramercy Tavern

Makes 4 servings

1 tablespoon unsalted butter
1 bulb celery root (aka celeriac), peeled and cut into large cubes
2 medium shallots, finely chopped
3 cloves garlic, finely chopped
6 cups whole milk
Salt

1. In a large saucepan, melt the butter. Add the shallots and garlic and cook over low heat until the shallots are translucent, about 3 minutes. Add the celery root and cook for 3 minutes longer, making sure it doesn't brown. Add 3 cups of milk and simmer until the celery root is tender.
2. In another saucepan, bring the remaining 3 cups of milk to a simmer. Reduce the milk until it begins to caramelize and turn brown. Remove from the heat.
3. Transfer the celery root and both milks to a blender and blend until smooth (you may also use an immersion blender). Season with salt and serve.