

Celery Root Soubise

1 # spanish onion
1 # butter
2 # celery root
3 tbsp. kosher salt
2 tsp. white pepper
1 qt. heavy cream

Melt butter in a pan. Add thinly sliced spanish onion, celery root and kosher salt. Cook until onions are soft and celery root has started to soften. Add heavy cream and white pepper. Simmer until cream has thickened and reduced and the celery root is very tender.

Puree in the Vitamix. Adjust seasoning if needed. Cool, label and date.

Yield: 3 ½ qts.