

Celeriac, Swede & Potato Mash

When we come to cook creamy sweet celery-scented celeriac, we always tend to make a gratin, sliced thinly and then cooked with plenty of butter; or roast up a big pile of root veggies on a Sunday. However a really easy way to enjoy all the various textures and flavours is to make a gorgeous pile of rooty mash; perfect for a chilly evening at this time of year, and delicious with pretty much everything. If you have any parsnips, turnips or sweet potatoes lying around too, you could also pop those in the pan.

Serves 4-6

- 1 celeriac, peeled & chopped**
- 1 small swede, peeled & chopped**
- 3 medium potatoes, peeled & chopped**
- 1 large carrot, peeled & chopped (optional)**
- 1 garlic clove**
- 25g butter**
- pinch of grated nutmeg**
- good splash cream**
- salt & black pepper**



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Bring a large saucepan of salted water to the boil and cook the celeriac, potatoes, carrots and swede on a medium heat for 15 minutes, or until the vegetables are just tender. Pop the halved garlic clove in for the last few minutes too. Drain the vegetables, add the butter and mash well with a potato masher or ricer. Add the cream, nutmeg and seasoning, and mash or stir again to combine. Serve with roasted meat, a nut roast (now sold in the Farm Shop!), sausages, or throw some bacon and steamed shredded cabbage or purple sprouting broccoli (PSB) in at the end for a meal in itself.



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