



Celery Root Mash with Saffron Sauce

Serves 5-6

Ingredients

- 3 large celery roots, peeled and diced ½ inch
- 3 garlic cloves, peeled
- A mixture of one cup of water and one cup of milk (I had 2 % milk) to cover the celery root cubes
- 3 Tbsp butter or good olive oil
- ½ tsp salt + more to taste after it is cooked
- Ground white pepper to taste

Instructions

Put celery root and garlic into a 3-quart sauce pan. Barely cover the cubes with water/milk and bring to a gentle simmer. (BE CAREFUL!! For some reason this always boils over on my stove and I end up doing a lot of swearing and cleaning.) Add a half a teaspoon salt and cover, keeping at a low simmer for 25-30 minutes or until the celery root is very, very soft. Pour the contents of the pot into a strainer.

Place the still warm, cooked cubes of celery root and garlic into a food processor and puree with the butter or oil, scraping down the sides. The mix should be perfectly smooth. like airy mashed potatoes. Add more salt and white ground pepper to taste.

Use in place of mashed potatoes and serve with fish, chicken, or a main dish like Portobello mushrooms.

And If I need color on the plate - and I usually want lots of color - I drizzle each serving of mash with this Saffron reduction:

Saffron Sauce

Ingredients

- ¼ cup white wine vinegar
- 1 tsp. saffron threads
- 2 Tbsp olive oil
- Sea salt & white pepper to taste

Instructions

Pour vinegar into a small sauce pan, stir in saffron and cook over very low heat until the vinegar is reduced by half - to about two tablespoons. Let it cool for five minutes, then whisk in two tablespoons of olive oil. Season with ¼-½ tsp fine sea salt and white pepper.

Drizzle lightly over mashed celery root, mashed cauliflower or even mashed potatoes to give it color. I also use this over seared halibut or any white fish that needs a shot of the unusual.