

CAULIFLOWER-CELERIAC PUREE

(from the Bewitching Kitchen, inspired by many sources)

1 head cauliflower, cut in individual florets
1 head celeriac, peeled and cut in 1 inch chunks
1 tablespoon olive oil
2 medium shallots, thickly sliced
salt and pepper to taste
coconut milk (about 1/4 cup)
dash of ground nutmeg

Heat oven to 375°F.

Steam cauliflower florets until very tender. Coat the celeriac chunks and shallot slices with olive oil in a large bowl, season with salt and pepper. Roast until tender and with a light browning around the edges, 25 to 30 minutes, moving pieces around. When the celeriac is easily pierced with a fork, transfer the pieces to a pan, add the steamed cauliflower florets, and start mashing it all with a potato masher, or use an immersion blender, depending on the texture you like. Turn the burner to low heat, add a dash of nutmeg, and add enough coconut milk to give it a nice creamy feel. Mix well and cook on low heat for a couple of minutes. Taste and adjust seasoning.

You can also use the food processor to make the puree, if you like a much smoother texture.