

## *Celeriac Mash*

### *Ingredients*

**1 large celeriac bulb (about 1 lb, peeled and cubed into 3/4 inch pieces)**  
**1/2 cup heavy cream**  
**1/2 cup water (as needed)**  
**1/4 cup whole butter (divided)**  
**1 tsp fresh thyme leaves**  
**1/4 tsp hing**  
**salt and pepper to taste**



### *Instructions*

- 1. In a large sauce pan, heat 2 tbsp butter along with the hing until the hing browns slightly and becomes fragrant.**
- 2. Add the cubed celeriac to the pot and sauté over medium heat until lightly browned on all sides.**
- 3. Salt and pepper the celeriac, add 1/2 cup water to the pot and cook covered for about 10 minutes until the cubes are easily pierced with the tip of a knife. (Add small amounts of water and adjust cooking time as needed).**
- 4. Reduce heat to medium low and add the cream, thyme and remaining butter to the pan.**
- 5. Mash the celeriac until smooth, offer and enjoy!**