



CELERIAC PUREE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Reduces discolouration
- Reduces skin formation
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

100 g QimiQ Cream Base

1000 g Celeriac, peeled

100 g Butter, chilled

Salt

Ground nutmeg

METHOD

1. Cook the celeriac until soft, drain and allow to cool.
2. Add the butter and QimiQ Sauce Base and blend to a puree. Season to taste with salt and nutmeg.