



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.