



CELERIAC PUREE



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 10 PORTIONS

100 g	QimiQ Sauce Base
1000 g	Celeriac, peeled
100 g	Butter, chilled
	Salt
	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.