



Celeriac velouté



Serves 4

Recipe by Rhys Hannan



30 minutes

INGREDIENTS

- 400 to 500g of celeriac flesh
- About 1.2 L of chicken or veg stock
- 100g butter (salted or unsalted, doesn't matter)
- 1 large brown onion
- 1 stick of celery
- 2 cloves fresh, new season garlic
- Salt

NOTES

• Celeriac is a wildly underrated vegetable. Think of it as an interesting, delightfully savoury potato.

DIRECTIONS

1. Dice the celeriac flesh into about 2cm cubes.
2. Bring the stock to the boil in a small saucepan. Slice the onion, garlic, and celery finely.
3. Sauté the celery and onion in the butter on medium low heat until tender, add the garlic about halfway through.
4. Add the diced celeriac and cook briefly to get everything up to an even temperature.
5. Add enough boiling stock to cover the mix, and put a lid on. Increase the heat and bring the mix to a rapid boil.
6. Cook until you can crush a cube with your fingers.
7. Carefully transfer the mix to a blender and, pulsing at first, bring the blender up to full speed.
8. With the blender running, slowly add hot stock until the correct consistency is reached. Your finger should leave a mark when you swipe it across the back of a spoon.
9. Continue to blend at high speed for at least another 2 minutes.
10. Check the seasoning and serve.



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