

Parsnip Puree

Parsnip puree is a delightful accompaniment for a variety of meaty dishes. It achieves its lush texture through a blend of milk, butter, and cream. While parsnips shine in this puree, you can easily experiment with other vegetables like celery root, cauliflower, pumpkin, or butternut squash. The key to a velvety-smooth puree lies in ensuring your vegetables are perfectly tender before blending.



Ingredients

- 4 medium parsnips
- 1/2 cup whole milk
- 1/4 cup cream
- 2 tbsp unsalted butter
- Balinese Truffle Salt, to taste

Mise en Place

- Peeler
- Cutting board
- Blender
- Medium pot
- Knife

Culinary Skills

- Knife skills
- Boiling

Directions

- 1 Peel and cut the parsnips into a medium dice. Place the parsnips into a medium pot along with the milk, cream, 2 tablespoons of butter, a pinch of Balinese Truffle Salt, and enough water to cover by 1 inch.
- 2 Place the pot on the stove over high heat and bring to a boil. Reduce the heat to a simmer and cook until the liquid is reduced to a glazy consistency and the parsnips are tender.
- 3 If the parsnips are not tender, add more water and continue to cook until they are fork tender and the liquid has reduced.
- 4 Transfer the parsnip mixture to a blender and blend on high speed until very smooth. Adjust the seasoning with Balinese Truffle Salt.
- 5 Serve paired with a delicious sauce and main!

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