

PARSNIP AND CELERY ROOT PUREE

Active time: 15 minutes — Total time: 1 1/2 hours

Yield: Serves 6 as a side dish

INGREDIENTS

- 1 medium head garlic
- Olive oil
- 1 1/2 pounds parsnips
- 1 medium celery root, 1 to 1 1/4 pounds
- 3 cups chicken stock or vegetable stock, plus more as needed
- 2 thyme sprigs, plus leaves for garnish
- 1/4 cup finely grated Parmesan cheese
- 2 tablespoons unsalted butter, softened
- 1/2 teaspoon kosher salt, plus more to taste
- 1/4 teaspoon freshly ground black pepper

DIRECTIONS

Roast the garlic: Heat the oven to 400 degrees. Slice off about 1/4 of the top of the garlic head. Place cut-side up on a piece of foil and drizzle the top of the garlic head with olive oil. Wrap the foil up over the garlic and seal. Place in a small ovenproof dish and roast in the oven until soft, 45 minutes to 1 hour. Remove and cool to the touch, then squeeze the garlic out of the papery skin. Set aside 2 tablespoons for the mash and refrigerate any remaining garlic for another use.

While the garlic is roasting, peel the parsnips and celery root. Cut in 1/2- to 3/4-inch pieces and place in a pot. Pour in the 3 cups chicken stock and add the thyme. Bring the stock to a boil, then cover the pot and simmer over medium-low heat until the vegetables are very tender, about 25 minutes. If the pan begins to dry out, add more stock or water to prevent the vegetables from scorching.

Discard the thyme sprigs. With a slotted spoon, transfer the root vegetables to the bowl of a food processor. Add the 2 tablespoons roasted garlic, cheese, butter, salt and black pepper and process to blend. If too thick or lumpy, add some of the reserved cooking liquid (or more stock) and process to your desired consistency. Taste for seasoning and add more salt and black pepper if desired. Serve warm, garnished with fresh thyme leaves.