

Celeriac mousseline with vadouvan

Serves 10 as a vegetable side

Ingredients

- **1** celeriac
- **1** lime
- **200 ml** cream
- **1 tsp** vadouvan
- Salt and pepper, to taste
- Butter (optional)
- Fresh parsley, to garnish (optional)

Method

1. Peel the celeriac and cut it into chunks. Boil in plenty of salted water until completely tender, then drain.
2. Zest and juice the lime. Warm the cream and vadouvan together in a small saucepan.
3. Blend the celeriac with the lime juice, salt and pepper. Gradually pour in the warm cream and blend until smooth and light.
4. Add a little butter if you like and season to taste with lime zest, salt and pepper. Garnish with parsley if desired.

EQUIPMENT

Saucepan, small saucepan, fine grater and hand blender or blender.