

SIDE DISH

Celeriac Purée

17 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	6	\$0.83	153 kcal

Celeriac Purée requires roughly 45 minutes from start to finish. This gluten free and lacto ovo vegetarian recipe serves 6 and costs 83 cents per serving. One portion of this dish contains roughly 3g of protein, 4g of fat, and a total of 153 calories. Only a few people made this recipe, and 1 would...

Ingredients

- ☐ 1 pound peeled baking potato, cut into 2-inch pieces
(about 3 cups)
cut into 2-inch pieces 3 cups
- ☐ 2 tablespoons butter
- ☐ 3 cups pound celeriac (celery root), peeled and chopped (about
- ☐ 3 cups chopped leek
- ☐ ¼ teaspoon salt

EQUIPMENT Food processor, Pot, Blender

Method

- 1

Place the leek, potato, and celeriac in a stockpot; cover with water. Bring to a boil; cook 30 minutes or until very tender.
- 2

Drain.
- 3

Place the leek mixture in a blender or food processor; process until smooth. Stir in butter and salt.

Nutrition per serving

153

KCAL

3 g

PROTEIN

4 g

FAT

27 g

CARBS

Saturated Fat	2.5 g · 16% of daily needs
Fibre	3.2 g · 13% of daily needs
Sugar	3.5 g · 4% of daily needs
Sodium	218 mg · 9% of daily needs
Cholesterol	10 mg · 3% of daily needs
Vitamin C	15.9 mg · 19% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/celeriac-puree-143303