



CREAMY CELERIAC PASTA

4-6
PORTIONS

Ingredients

- 1 celeriac, peeled & cut into chunks
- 4 garlic cloves, peeled & roughly chopped
- 1 tablespoon dried herbs
- pinch of black pepper
- salt
- 400 g pasta
- Grated cheese to top

Method

1. Put the celeriac chunks, garlic and mixed herbs into a saucepan and fill with enough water to cover the chunks. Bring this to the boil and cook until the celeriac is soft.
2. In another pan, fill with water and generously salt. Bring to the boil and add in the pasta. Cook according to the instructions on the packet. Drain when ready, but keep aside about a mug of pasta water.
3. Once the celeriac is soft, turn off the heat and blend the whole contents of the pan with a hand blender until it is smooth. Return it to the heat and mix in the pasta.
4. Add in the pasta water bit by bit and gently stir it through. You want to get a nice silky consistency that coats the pasta nicely.
5. Season with a bit of salt and black pepper. Serve with grated cheese.