



## Celeriac and Apple Mash

Celeriac, an ugly duckling, makes a beautiful mash, right, with blue cheese and apple.

Martha Stewart Living, November 2007 <http://www.marthastewart.com/314118/celeriac-and-apple-mash>

0

Rated

(0)

- **Yield Serves 6**

### Ingredients

- - 1 3/4 cups homemade or low-sodium store-bought chicken stock
  - 1 cup water
  - 1 pound celeriac (also called celery root), peeled and cut into 1-inch pieces
  - 1 pound Yukon gold potatoes, peeled and cut into 1-inch pieces
  - 1 medium Granny Smith apple, peeled, cored, and cut into 1-inch pieces
  - 1 medium shallot, coarsely chopped
  - 1 dried bay leaf
  - Coarse salt
  - 2 tablespoons unsalted butter, room temperature
  - 3/4 ounce blue cheese (about 2 tablespoons), such as Buttermilk Blue, Danish blue, or Roquefort (see the Guide), plus more for crumbling

### Directions

1. Bring stock, water, celeriac, potatoes, apple, shallot, bay leaf, and 1 teaspoon salt to a boil in a large pot. Cook until tender, about 10 minutes. Strain, reserving liquid; discard bay leaf. Return celeriac, potatoes, apple, and shallot to pot, and add 3/4 cup reserved cooking liquid. Coarsely mash with a potato masher.
2. Using a fork, mash together butter and blue cheese in a small bowl. Stir into celeriac mixture. Season with salt. (Mash can be made up to 1 hour ahead; transfer to a heatproof bowl, cover, and set over a pan of barely simmering water, stirring occasionally.)
3. Spoon into a warm serving bowl, and crumble blue cheese over top.