



## Mashed Potatoes and Celeriac with Wild Mushrooms

The celeriac, or celery root, can be roasted ahead of time; let it stand at room temperature until you're ready to add it to the mashed potatoes.

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Rated

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- **Yield Serves 8 to 10**

### Ingredients

- - 7 medium Yukon Gold, or Idaho potatoes (about 3 1/2 pounds)
  - 2 tablespoons salt
  - 2 medium heads celeriac (about 1 pound each), peeled and cut into 1/2-inch dice
  - 2 tablespoons olive oil
  - 3 tablespoons Homemade Chicken Stock, or low-sodium canned chicken broth, skimmed of fat
  - 3/4 teaspoon freshly ground black pepper
  - 1/2 cup heavy cream
  - 1 cup milk
  - 6 tablespoons unsalted butter
  - 1 pound assorted wild mushrooms, trimmed and cut into 3/4-inch pieces
  - 4 1/2 teaspoons chopped fresh rosemary
  - 1/4 cup dry sherry
  - 4 teaspoons snipped chives

### Directions

1. Heat oven to 425 degrees. Place potatoes in a medium stockpot, cover with water, and add 1 tablespoon salt; bring to a boil. Reduce heat to medium high, and boil gently until potatoes are tender, about 45 minutes. Drain potatoes in a colander. When cool enough to handle, peel potatoes, and pass the flesh through a potato ricer into a large metal bowl. Cover with aluminum foil, and place over a pot of simmering water.

2. Meanwhile, in a medium bowl, combine celeriac, 1 tablespoon olive oil, 1 tablespoon chicken stock, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Transfer to a shallow baking pan, and roast until celeriac is browned and tender, about 35 minutes. Remove from oven, and stir celeriac into potatoes. Cover bowl of potatoes again.
3. In a small saucepan, combine cream, milk, and 4 tablespoons butter; warm over medium-high heat until butter melts and milk just comes to a boil, about 2 minutes. Stir into the potato and celeriac mixture along with 2 tablespoons salt and 1/4 teaspoon pepper. Cover bowl again.
4. In a large skillet, heat remaining tablespoon olive oil and remaining 2 tablespoons butter over medium-high heat. Add the sturdiest mushrooms to skillet. Saute, stirring frequently, until mushrooms are lightly browned, 2 to 3 minutes. Add remaining mushrooms, 3 teaspoons rosemary, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Cook until mushrooms are tender, 3 to 5 minutes. Add sherry and remaining 2 tablespoons stock, and cook until mushrooms absorb the liquid, 2 to 3 minutes.
5. Transfer potatoes and celeriac to a serving dish, and cover with mushrooms. Sprinkle with the remaining 1 1/2 teaspoons rosemary, and serve immediately.