

PARSNIP AND PEAR PUREE

Instead of mashed potatoes, try parsnip and pear puree!

by Chef Kurt Kwiatkowski

Featured Food: Parsnips

Yield: Serves 6-8

Ingredients

2 lb. (6 medium) parsnips, peeled and rough cut	¼ t. ground nutmeg
12 oz. (2 medium) Bartlett pears, peeled and rough cut	Salt to taste
4 oz. heavy cream, warm	White pepper to taste
¼ t. ground ginger	

Preparation

Cook the parsnips and pears separately in boiling salted water until they are tender enough to mash with a fork. Drain and then lightly dry in a warm oven over low heat until excess moisture has cooked away.

Combine the pears and parsnips and puree them using a food processor.

As the processor is on, slowly add the warmed heavy cream to give the mixture a creamy and smooth texture.

Stop the processor and then add the spices and the salt and white pepper to taste.

Keep warm and serve right away.