

# Truffle Butter Salsify with Celery Root and Walnut Puree paired with Davis Estates Zephyr

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## INGREDIENTS:

### Truffle Butter Salsify

1 pound salsify, peeled, cut into 2' long pieces  
4 cups vegetable stock  
6 oz truffle butter (or regular butter and ½  
tablespoons of truffle salt)

### Mushrooms

½ pound your favorite wild mushrooms, like  
chanterelles or hedgehogs  
2 tablespoons butter  
½ tablespoon fresh thyme, finely chopped

SERVES: 4

### Celery Root and Walnut Puree

1 pound Celery root, peeled and diced  
1 cup heavy cream  
3 cups water  
½ cup walnuts  
2 tablespoons thyme  
4 oz butter, chopped  
(use all vegetable stock for a vegan version)

### Garnish

1 Asian Pear, cut into matchsticks  
Tarragon, chopped

## METHOD:

### Truffle Butter Salsify

- Place all ingredients in a pot, bring to a boil.
- Reduce heat to a simmer for 10-15 minutes or until tender but not mushy.

### Celery Root and Walnut Puree

- Place celery root and walnuts into a pot. Add the cream and water, bring it to a boil and simmer until tender.
- Strain, reserving ½ cup of cooking liquid.
- To a blender add your simmered mixture, butter and thyme.
- Blend until smooth, using cooking liquid to loosen it up. Season with salt to your taste.

### Mushrooms

- Sauté mushrooms in butter, about 5-10 minutes, until juices start to evaporate.
- Stir in fresh thyme and sauté for another 2 minutes.

### To Finish

On a smooth plate, place a spoon of the Celery Root and Walnut Puree, place Salsify on top, garnish with mushrooms, pears and tarragon.

