

# ROASTED PARSNIP PUREE

**MAKES 3 CUPS**

**PARSNIPS HAVE NEVER CAUGHT ON IN THE UNITED STATES**, but I love them for their earthy sweetness when roasted. A cousin of the carrot, parsnips are at their best in the fall and winter months. This puree is a great substitute for mashed potatoes and can be served alone or with additional ingredients, such as Roasted Butternut Squash and Fuji Apple (recipes follow), to create extra layers of flavor.

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| 2 pounds parsnips, cut into 1/4-inch pieces<br>(about 6 to 8 parsnips) | 1 cup milk  |
| 1 tablespoon extra-virgin olive oil                                    | 1 small clove garlic, chopped                           |
| 1/2 teaspoon kosher salt   | 2 ounces semihard cheese (page 23),<br>grated (1/2 cup) |
| 1/4 teaspoon freshly ground black pepper                               |   |

Preheat the oven to 500°F.

In a large bowl, toss the parsnips in the olive oil, salt, and pepper. Pour the parsnips onto a baking sheet and roast for 20 minutes, or until tender when pierced with a fork.

Using a food processor, pulse the milk and garlic together until the garlic is pureed. Add the roasted parsnips and cheese and pulse until smooth, just until the mixture comes together. Serve warm.

**MAKE AHEAD** The puree will keep, covered, for 5 days in the refrigerator. Reheat, covered, in a 350°F. oven for 20 to 30 minutes.

