

## Lemon Mash



**Prep Time:** 20 minutes

**Cook Time:** 15-20 minutes

**Serves:** 6

### Ingredients

- 2½ pounds Yukon Gold potatoes, peeled and quartered
- 1 pound celery root, peeled and quartered
- 3 tbsp. [Gustare Whole Fruit Lemon Extra Virgin Olive Oil](#), plus additional
- 2 tbsp. heavy cream, warmed in a small pan
- ¼ cup unsalted butter, warmed with the cream
- 1½ tsp. sea salt, or to taste
- ½ tsp. black pepper, freshly ground, to taste

### Directions

1. Place potatoes and celery root quarters in a large saucepan, cover with cold water by 2 inches. Cover and bring to a boil over high heat. Uncover when it comes to a boil and cook for approximately 20 minutes or until tender when pierced with the tip of a sharp knife. (You may need to reduce heat to avoid boil over.)
2. Drain the vegetables and return them to the pot on very low heat to absorb excess water. Add 3 tablespoons of the Whole Fruit Lemon olive oil and begin mashing, followed by the warm cream/butter, until fairly smooth. Stir in salt and pepper, to taste. Correct for seasoning.
3. To serve, spoon a mound of potatoes onto each plate making a very small well in the center. Pour about a teaspoon of Whole Fruit Lemon olive oil into the well. Serve immediately. Enjoy!