

## **Pink Root Mash**

**- by Healing Family Eats**

*If you cut the celeriac and beetroot chunks a little smaller than the turnip, they will all be cooked at the same time.*

*(serves 4)*

450g / 2 medium beetroot

790g (before top/tailing) : 560g (after) / 1 large celeriac

450g / 1 large turnip

3 tbsp duck fat

salt (I use [this one](#))

Peel and chop the roots and put them into a large pan with a half inch worth of water. Bring to the boil, cover, then lower the heat to a simmer and cook approx 20 minutes till tender. Drain well and set the pan back onto the heat for a couple of minute to evaporate the excess water. Put the vegetables into a food processor, add the duck fat and blitz till smooth. Season with salt to taste (I found 1 tsp was spot on).

