

Manchester's Kohlrabi Mousse

Recipe courtesy of Beth Roy



Ingredients

- 2 lbs kohlrabi
- 1/2 cup regular mayo
- 3 Tbs butter
- 1/4 cup heavy whipping cream
- 1 tsp salt
- 1 tsp fresh black pepper
- 1.5 Tbs horseradish
- 1/2 cup shredded Parmesan cheese

Directions

1. In a medium size saucepan, boil kohlrabi until tender.
2. Drain water. Turn temp down to low. Put kohlrabi back in saucepan to 'dry out'. (Some will stick to inside pot).
3. When sufficiently dry (use paper towel to remove excess water), blend smoothly into high speed blender.
4. Put back into clean saucepan.
5. Add all ingredients.
6. Simmer and continue to cook until well blended and desired consistency is achieved.



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