

Kohlrabi Puree

From – *Backyardgrocery.com*

4 kohlrabi bulbs with leaves
2 Tbsp extra-virgin olive oil
1 large onion, coarsely chopped
2 cloves garlic, minced
8 ounces Crimini mushrooms, cleaned and quartered
1/2 cup cream or stock
Salt and pepper to taste

- Separate the bulb from the kohlrabi greens. Peel the bulbs and cut into 1” chunks.
- Rinse the leaves, pat dry, and coarsely chop removing center rib. Set aside.
- Bring a saucepan of lightly salted water to a boil, and add the bulb chunks. Reduce the heat and simmer until tender, about 20 minutes.
- Meanwhile, heat the olive oil in a large skillet. Add the onion and saute over medium-low heat until softened, about 5 minutes.
- Add the garlic and cook, stirring, another 1 to 2 minutes. Don’t let the garlic brown.
- Add the mushrooms and the reserved kohlrabi leaves to the skillet. Cover, and cook 5 minutes, until greens wilt. Uncover and cook, stirring, until all the liquid has evaporated, about 3 minutes. Set aside.
- Drain the kohlrabi chunks and put them in the bowl of a food processor. Pulse for about a minute.
- Add the mushroom mixture and the cream or stock and pulse until smooth. Add more cream if necessary. Salt and pepper to taste.
- Transfer the puree to a saucepan and reheat over low heat. Serve warm.



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