

## Carrot and Cauliflower Purée



### Ingredients:

Kosher Salt and ground black Pepper  
1 medium head of Cauliflower, core removed and cut into florets  
1½ lb Carrot, unpeeled and cut into 1" chunks  
4 oz good Salted Butter

### Directions:

Bring a large pot of water to a boil.  
Add 2 tbsp of salt and the cauliflower and boil for 20 minutes, until cauliflower is very tender.  
Remove cauliflower and drain into a bowl.  
Add the carrots to the boiling water and cook for 20 minutes, until very tender.  
Drain the carrots and add to the cauliflower.  
Place a food mill fitted with the medium disk over a large sauce pan and process the vegetables into the pan.  
Meanwhile, melt the butter in a small (8") sauce pan over low heat and cook until the milk solids in the pan turn golden brown.  
Watch the butter carefully as it will burn quickly.  
Whisk the browned butter plus 2 tbsp salt and 1 tbsp pepper into the vegetable puree.  
Heat over low heat and serve hot.