

# Florescent Purple Ginger Potato Puree

*Recipe Courtesy of Martin Gilligan CEC, MCFE*

Yield: 6 portions

## Ingredients

- 1 Tbsp ginger
- 2 pounds baking potatoes, peeled and quartered
- ¼ cup Roasted Beet Puree
- 2 tablespoons butter
- 1 cup heavy cream
- Salt and white pepper to taste

## Directions

1. Bring a pot of salted water to a boil.
2. Add potatoes and cook until tender but still firm, about 15 minutes; drain.
3. Sauté chopped ginger and add to butter and cream mixture
4. In a small saucepan heat butter and cream over low heat until butter is melted. Place cooked potatoes in a potato ricer or a food mill.
5. Slowly blend cream mixture into riced potatoes until smooth and creamy.
6. Whisk in the Beet Puree till desired color and flavor is reached.
7. Season with salt and pepper to taste.