



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Kohlrabi**

Kohlrabi Puree

Ingredients:

4 kohlrabi bulbs, peeled and sliced thin
1 medium onion, diced
1 cup broth or heavy cream
½ cup white wine
½ cup heavy cream
3 cloves garlic, minced
2 Tbs oil
1 Tbs Herbs De Provence
½ tsp white pepper
salt to taste
¼ cup butter (optional)

Directions:

In a pot, heat the oil over medium heat. Sauté the onions until tender. Add the Herbs De Provence, white pepper, a sprinkle of salt, and garlic, stirring for another minute. Pour in the white wine, water, and kohlrabi. Cook for another 15 minutes or until kohlrabi is tender. The wine will reduce to half. Puree in a food processor along with the butter. The puree will be chunky.

*Serve as an alternative to mashed potatoes or over chicken and fish.