

# SCARLET TURNIP PUFF

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## INGREDIENTS

2 pounds Scarlet Turnip  
2 Tablespoons Butter  
3 Tablespoons A.P. Flour  
2 Eggs, beaten  
½ teaspoon Salt  
1 Tablespoon Sugar

## DIRECTIONS

Preheat oven to 425F.

Remove stem and root ends of Turnip and cut into ¾ inch cubes.

Bring to a simmer in a medium saucepan and cook until tender, about 8 minutes.

Meanwhile, grease and lightly dust with Flour 4 medium ramekins or a 4 Cup ovenproof dish.

When Turnips are easily pierced with a paring knife, strain off and allow to drain.

Transfer back into saucepan and add Butter, Sugar, Salt and Flour.

Mash and then use an immersion blender to combine thoroughly.

Pour mixture into ramekins, place on a baking sheet and bake for about 15 minutes- they should be nicely puffed up when ready!

Serve immediately.