Veggies and Cheese

Recipe by Simpson Wong, WONG Restaurant/Cafe Asean, New York, N.Y.

Serves 6

Ingredients

1 cup celery root (thinly peeled, about 1/2 inch length)

1 cup carrots (rough chopped to about 1/2 inch square)

2 cups cauliflower (rough chopped to about 1/2 inch square)

1/2 cup heavy cream

1/4 pound Gruyere cheese

1 teaspoon onion powder

1 teaspoon garlic powder

1 teaspoon curry powder

Finely chopped garlic chives

Salt and pepper to taste

Directions

Place all ingredients (except cheese and chives) in a casserole pan and toss well. Wrap with plastic wrap, put it in the microwave and cook for 5 minutes. Remove from microwave, using a pair of gloves. Shake the content to mix well.

Put it back in the microwave and let cook for another 5 minutes.

Remove plastic wrap. Use a slotted spoon to mash the vegetables. Grate the Gruyere cheese on top, sprinkle with some chili flakes, chives and serve immediately.