



Whole baked celeriac, caviar and egg yolk sauce

By Matt Stone

1 hour 30 minutes

Preparation time

1 hour

Cooking time

6-8 servings

Serves

INGREDIENTS

4 medium celeriac, tops removed, washed
1kg rock salt
Olive oil
Fine salt
Vegetable oil for frying

Egg yolk sauce

4 egg yolks 200g cooking salt 200ml clarified butter 2 tbsp Dijon mustard 30ml lemon juice

Garnish

1 bunch chives, finely chopped ½ cup flaked almonds, toasted 1 jar Yarra Valley caviar

METHOD

- 1. Pre-heat oven Fan Plus 180°C. Oil and salt the celeriac.
- 2. Line a multi-purpose tray with baking paper and fill with 1 kg rock salt. Place celeriac on the salt bed and Cook for 30 minutes on shelf position 2.
- 3. Turn celeriac over and cook for a further 30 minutes until it is tender but not too soft.
- 4. Remove celeriac from oven and leave to cool. Once cool enough to handle, slice the tops and skin with a sharp knife.
- 5. Place the peeled celeriac into the refrigerator to cool completely.
- 6. Place all the celeriac trimmings into a food processor and pulse until fine crumbs form.
- 7. Heat a medium saucepan on Induction setting 6 and fill with 4cm vegetable oil. When oil is ready, place the celeriac trimmings into the saucepan and fry until golden brown. Stirring constantly for approximately 5 minutes.
- 8. Drain on paper lined tray and season well. Set aside.

Egg yolk sauce

- 1. Cover a small tray generously with half of the cooking salt. Place 4 egg yolks on the tray and sprinkle the remainder of the salt over it.
- 2. Leave to cure for 45 minutes.
- 3. Once cured, rinse the salt off the yolks and place in a jug. Add lemon juice and Dijon mustard.
- 4. Process using an immersion hand blender and gradually add in the clarified butter.
- 5. If the sauce thickens too much, add a splash of warm water.

To serve 1. Pre-heat oven on Fan Grill to 200°C. Slice cooled celeriac into half from top to bottom. Slice each half into 2cm thick slices. Put sliced celeriac on a multi-purpose tray and brush with some olive oil.
2. Fan Grill for 10 minutes until celeriac is lightly brown. Remove from Oven and place in the middle of a warm serving plate.
3. Generously cover with egg yolk sauce. Garnish with fried celeriac trimmings, toasted almonds, chives and caviar. Serve immediately.

• Clarified butter is melted butter where the whey or milk solids have been removed.

Notes