



Braised celeriac

By Michael Meredith

15 minutes

Preparation time

45 minutes

Cooking time

4 serves

Serves

INGREDIENTS

1 celeriac root (1.2kg-1.3kg) 400 ml chicken or vegetable stock 50 g butter 1 bay leaf ½ lemon peel (save juice)

Olive oil

Salt to taste

½ cup finely chopped parsley leaves

METHOD

- 1. Preheat oven on Fan Plus at 180°C.
- 2. Trim the celeriac skin off and cut into wedges..
- 3. Heat the olive oil in a gourmet oven dish on high heat, induction setting 8 and caramelize the celeriac on both sides.
- 4. Add the stock, bay leaf, lemon peel, a pinch of salt and butter, allow to come to a simmer for a minute.
- 5. Cook uncovered for 30-40 minutes, turning after 20 minutes.
- 6. Allow the cooking liquid to reduce to thick glossy coating.

7.

To serve

1. Toss in parsley and lemon juice.