



CELERIAC GRATIN

Chef@Market: Maggie Haren

October 14, 2017

Celeriac is the ugly duckling of vegetables. Sitting there all brown and knobby it can be a little intimidating to know what to do with it. It is edible raw or cooked, and tastes similar to the stalks (the upper part of the stem) of common celery cultivars. It's pretty hard to peel with a peeler, so it's recommended to cut off the top and bottom, and then use a sharp knife to thinly slice down to remove the outer parts. But don't let that intimate you! This savory creamy dish is a perfect choice to treat your taste buds to a delicious side dish!

1 tsp	olive oil
½ cup	semi-skimmed milk
1 plump	garlic clove, peeled and halved
1	bay leaf
1	shallot, sliced
4 sprigs	Thyme (or 1 teaspoon dried)
1/8 tsp	freshly grated nutmeg
2 pounds	Celeriac (about 4-5 cups sliced)
½ cup	full-fat crème fraîche or sour cream
1/3 cup	vegetable stock (or chicken stock)
1 tsp	thyme leaves
2 ounces	Gruyère, grated

Preheat oven to 375



- **Prepare Baking Dish:** Brush the oil over the bottom and sides of a 9 x 13 ovenproof dish.
- **Cook the Celeriac:** Peel and halve the celeriac and cut into thin half moon slices approximately ¼ inch thick. In a large saucepan, place the celeriac and enough water to cover, and a pinch of salt, and boil the celeriac until not quite tender, approximately 10 minutes. Drain well and let them dry off a bit.
- **Prepare the Sauce:** While that cooks, place the milk, garlic, 4 thyme sprigs, bay leaf and shallot into a saucepan. Bring just to the boil, then remove from the heat and add the nutmeg and a little pepper. Let sit for 5 minutes then strain the infused milk into a medium bowl. Add the crème fraîche, whisking until smooth. Add the stock and thyme leaves.
- **Layer Into Baking Dish:** Use about half of the celeriac to fill the bottom of the baking dish. Pour about half of the liquid over the celeriac. Layer the rest of the slices into the dish and pour over the remaining milk mixture and top with the cheese and grind of pepper. (You can add a bit more cheese between the layers if you wish).
- **Bake:** Set the dish on a baking sheet and bake for 30 minutes or until golden and tender – test by inserting a sharp knife through the celeriac. Stand for 5 mins before serving, sprinkled with thyme leaves.

Maggie's Recipe Tips:

- You can substitute potatoes for half of the celeriac.
- You can substitute a good hearty flavored Swiss cheese, Emmentaler or Jarlsburg. Most groceries have these in their cheese case.
- Substituting low fat sour cream for the Crème Fraiche is perfectly acceptable.

Other ways to use Celeriac: Peel, dice and cook just like making mashed potatoes. Peel and grate, with a crispy apple and make your favorite slaw dressing. Dice and add to any soup recipe, or add to your Pot Roast in addition to the potatoes and Carrots. Roast a whole root with olive oil salt and herbs wrapped in foil for about 45 – 50 minutes to serve along side your roast