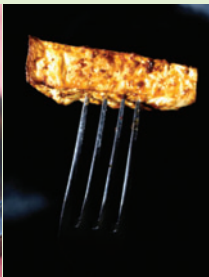


Cooking with

Celeriac

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5 tasty celeriac recipes!

Celeriac and potato rosti

Celeriac and paprika chips

Celeriac gratin

Thai celeriac and peanut salad

Celeriac remoulade





These recipes have been created exclusively for DGM Growers by Lincolnshire chef, Rachel Green.

They're designed to provide some pointers about cooking with this delicious vegetable and to inspire you to try new flavours and ideas at home.

Celeriac took a big whack from the ugly stick. It's never going to win any prizes for its looks, but its flavour is something really special. Once you've seen that it's really not that difficult to prepare celeriac, and found how versatile it is, we reckon you'll join the ranks of loyal celeriac fans, enjoying the best of this much under-rated, British-grown vegetable.



DGM Growers is a Lincolnshire business growing and marketing unusual vegetables to UK retailers and wholesalers.

We're the biggest commercial supplier of celeriac in the UK, and we're really keen to spread the word and widen the appeal of our crops.



✓ Vegetarian
Makes 12 rostis

Celeriac & potato rostis

Ingredients

500g celeriac, peeled and finely grated
500g potatoes, peeled and finely grated
1 egg
1 tsp wholegrain mustard
Salt and pepper

Method

Combine the celeriac and the potato with the lightly beaten egg.
Add the mustard and seasoning then mix everything together thoroughly.
Split the mixture into rough cakes and shallow fry in olive oil, waiting until the base of the rosti is browned before turning over.
For a more defined shape, you could use a pastry ring to contain the rosti mixture during cooking.

Celeriac & paprika chips

Ingredients

- 1 large celeriac
- 1 tbsp paprika
- Olive oil
- Knob of butter
- Salt and freshly ground pepper

Method

Heat the oven to around 200°C

Cut the celeriac in half and peel away the outer skin.

Cut the flesh into chunky chips. Combine the sea salt, paprika and olive oil in a dish and toss the chips in the mixture to coat thoroughly.

Place the chips in a roasting tin with a generous knob of butter and roast in a hot oven for about 30 minutes until golden brown.



Full of flavour
Serves 4



Easy to make
Serves 4

Celeriac gratin

Ingredients

600g celeriac, peeled and thinly sliced
500g potatoes, peeled and thinly sliced
225g bacon
300ml single cream
225g grated cheddar cheese
1 sprig rosemary

Method

Preheat the oven to 160°C.

Grill the bacon under a medium grill for 10 minutes and then slice into strips.

Interleave the potato, celeriac and a third of the grated cheese in an ovenproof dish.

Lay most of the bacon (you need to keep some for garnishing) on the top and pour over the sauce.

Sprinkle the rest of the cheese on top with the rosemary.

Place in the oven, uncovered, for 40 minutes. Garnish with strips of bacon and parsley.



✓ Vegetarian
Serves 4

Thai celeriac & peanut salad

Ingredients

1 celeriac, peeled and cut into chunky batons
1 jar of crunchy/smooth peanut butter
300ml sunflower/vegetable oil
2-4 tbsps sweet Thai chilli dipping sauce
1 handful of fresh chopped coriander/fresh lime leaf
Good dash of Thai fish sauce (optional)
Good dash of lime or lemon juice
Fresh black pepper
Dash of soy

Method

Quickly blanch the celeriac in boiling water with a dash of vinegar.
Warm the peanut butter and oil together very gently in the microwave to soften.
Beat in together. If it's still very thick, add some more oil.
Mix in the other ingredients and add to celeriac.





Great with meat, fish
and sandwiches

Celeriac remoulade

Ingredients

- 1 medium celeriac
- 500ml mayonnaise
- 2 tbsp dijon mustard
- 1 tbsp crunchy mustard
- ½ a medium red onion, finely diced
- 1 lemon
- 1 tbsp finely chopped parsley
- 1 tbsp horseradish
- Salt and black pepper
- 1 clove of finely chopped garlic (optional)

Method

Peel the celeriac. Either grate it or use a mandolin, then cut the thin slices into julienne strips.

Boil a large pan of water with the juice of half a lemon, plunge the celeriac in and immediately take out, strain and refresh in cold water. Dry thoroughly on a clean tea towel. Mix all the ingredients for the sauce and stir in the celeriac.

A classically French dish, remoulade is as popular as coleslaw on the continent. Great with a barbecue, in sandwiches or with fishcakes!

For more about celeriac, our business and about the other unusual vegetables available from DGM Growers, see www.dgmgrowers.co.uk.

For more recipe ideas and vegetable information, try www.thinkvegetables.co.uk



Published by DGM Growers Ltd, Oak House, Holbeach Bank, Spalding, Lincolnshire PE12 8BB
Telephone: 01406 422615 Email: mail@dgmgrowers.co.uk www.dgmgrowers.co.uk

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