

Miele

Braised celeriac

By Michael Meredith

15 minutes

Preparation time

45 minutes

Cooking time

4

Serves



INGREDIENTS

- 1 celeriac root (1.2kg-1.3kg)
- 400ml chicken or vegetable stock
- 50g butter
- 1 bay leaf
- ½ lemon peel (save juice)
- Olive oil
- Salt to taste
- ½ cup chopped parsley

METHOD

1. Pre-heat oven on Fan Plus at 180°C.
2. Trim the celeriac skin off and cut into even quarters.
3. Heat the olive oil in a small gourmet casserole dish on high heat, induction setting 8 and caramelize the celeriac on both sides.
4. Add 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.

To serve

1. Toss in parsley and lemon juice.