

SAUTÉED CELERIAC



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SERVES: 6

INGREDIENTS

1 celeriac (approx. 1 to 1.2 kg) •
30ml olive oil • 1 sprig thyme •
Salt and freshly milled pepper to taste

METHOD

Peel the celeriac as if a large turnip • As celeriac is very tough you should peel over a chopping board, taking special care as you do so • Cut the celeriac into slices about 0.3 cm thick and then into strips • Heat the olive oil and add the celeriac, seasoning with salt, pepper and the thyme • Sauté with the lid on to create the condensation needed to cook the celeriac without having to add any liquid • After 8 to 10 minutes it will be ready to serve