

CELERIAC DAUPHINOISE



Moderate



50 minutes



Side



4 Servings

INGREDIENTS

1 lemon
½ a medium celeriac
1 small onion
olive oil and butter for frying the onion
350ml double cream
100ml water
50g parmesan cheese
salt and pepper



COOKING STEPS

Cut the celeriac into four pieces, peel them and cut each slice into slices about the thickness of a pound coin. Put them straight into the bowl of lemon water.

Peel and finely slice the onion and fry gently in the oil and butter until golden brown and meltingly soft, this can take about 20mins. The trick is to take your time.

Put a layer of celeriac into the bottom of your chosen dish and sprinkle with some of the onion and a little salt and pepper. Repeat this with another layer, and so on, finishing with celeriac.

Put enough water into the cream so it's the consistency of single cream. Pour this over the dish until the liquid reaches the top. Sprinkle with lots of grated parmesan. Place on a baking sheet just in case it bubbles over.

Bake for approx 45mins, until bubbling and golden and the celeriac is tender.