



Roasted celeriac with salsa verde and garlic yogurt



Preparation	20 Mins
Cooking time	1 Hrs 10 Mins
Portions	4
Appliance	CombiSteamer V6000 Grand from 2022

When roasted, celeriac develops an intense flavour and a slightly caramelized surface. Serve with fresh salsa verde, made with various herbs, capers and olive oil, along with creamy garlic yogurt. This easy vegetarian dish is ideal as a main course or as part of a tavolata.

Celeriac

2 celeriac, each about 900 g

Salsa verde

1 bunch of chives, finely chopped

1 bunch of flat-leaved parsley, leaves pulled off from stalks and finely chopped

½ bunch of mint, leaves pulled off from stalks and finely chopped

1 shallot, finely chopped

1 clove of garlic, crushed

50 g capers, finely chopped and 2 tbsp water from the capers

75 ml olive oil

Some salt

Some pepper

For serving

400 g Greek yogurt

1 clove of garlic, crushed

2 pinches of salt

Some fleur de sel





Celeriac

Wash the celeriac thoroughly, top and tail, remove the tough skin. Place the celeriac whole on the baking tray, put into the cooking space and cook at 190 °C for about 1 hour and 10 minutes using the hot air with steaming mode.

Hot air + steaming 190 °C for 1 Hrs 10 Mins

Salsa verde

Mix the chives and all the ingredients up to and including the olive oil together in a small bowl, season with salt and pepper to taste.

Celeriac

Stir the yogurt and garlic together, add the salt, then spread out on a serving dish. Cut the celeriac in half, cut into slices, arrange on top of the yogurt, sprinkle with some fleur de sel and drizzle with salsa verde.

Tips

Briefly sear the celeriac slices on both sides in a little olive oil in a frying pan before arranging on the serving dish.

Sprinkle with Parmesan shavings.

Finely chop one to two anchovy fillets and mix into the salsa verde.

Accessories

Baking tray

