

Vegetables

Steamed celeriac

10 people

Ingredients



For the celeriac
1 pack hobby clay
2 Banana leaves
1 Whole celeriac previously steamed for 2 hours at 84°C
20 gr dried hay

For the Sauce
1 clove garlic crushed
1 onion finely diced
10gr Portobello mushroom
200 gr white mushrooms
1 tablespoon white wine vinegar
1 ltr vegetable stock
1 ltr cream

For the Parsley oil 200 ml olive oil 50 gr parsley

10gr Portobello mushroom 250 gr butter 2 sprigs rosemary 2 sprigs thyme Celery salt Salt \$ pepper

Preparation



- 1. Sprinkle the clay lightly with flour and roll it out to 8mm thick.
- 2. Put the hay and herbs in the middle of the clay and place 1 cut to size banana leaf in the middle.
- 3. Place the cooled steamed celeriac on the banana leaf and cover it with the second piece of banana leaf.
- 4. Fold the clay up and around to seal in the celeriac, roll the whole thing over to show the presentation side.
- 5. Place on a piece of grease proof paper on a baking tray.



Made by Stephan Nijst





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- 6. To make the sauce, mix the onion, garlic and mushrooms in an Imperial $^{\rm 0}$ 2/3 GN 60 mm tray.
- 7. Cook on CombiSmart $-210^{\circ}C 10$ Humidity -2 Mins
- 8. Deglaze with the vinegar then add the vegetable stock.
- 9. Continue to cook the sauce CombiSmart -190°C -10 Humidity -9 Mins
- 10. Strain the sauce and divide into 2. Reduce 1 half to a coating consistency.
- 11. Add cream to the remaining half, reduce to sauce consistency, add butter and use stick blender to make a foam.
- 12. To make the parsley oil, put the parsley and oil together in a vacuum bag and seal.
- 13. Cook on Steaming $-60^{\circ}\text{C} 50\%$ Fan -2 Hours. Cool down.

Cook according to following method:



- Preheat 190°C 1 Min
- Note Insert Celeriac
- Hot Air 170°C 100% Fan- 35 Mins Open exhaust

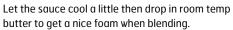
Recommendation for tray



Imperial® 1/1 GN 20 mm tray



Chef's Tip





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