

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.



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Preparation

6. To make the sauce, mix the onion, garlic and mushrooms in an Imperial® 2/3 GN 60 mm tray.
7. Cook on CombiSmart – 210°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°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

Let the sauce cool a little then drop in room temp butter to get a nice foam when blending.



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