

## **Roasted Whole Celeriac - Oh Please Love Celeriac!**

### **Ingredients:**

Difficulty: Easy

(you can multiply this recipe as much as you like according to the amount of celeriac you have - this size celeriac is good for one person)

1 celeriac, about 500 gr., washed really well by rubbing its skin (I used brush and rubbed and cleaned for a long time!), also if there is any hairy parts on the skin just trim those)

1 garlic clove

1 tbsp olive oil, plus a bit more to drizzle on top for serving

salt and pepper to taste (I used about 1/2 tsp salt and 1/2 tsp freshly ground black pepper)

### **Instructions:**

1. Preheat the oven to 180C. Wash your celeriac as I wrote above if you haven't already, and pat it dry.

2. Cut the root part (I've seen people keeping it but I like to cut that part). At this point, if you do not want the skin, just peel the whole thing.

3. Cut garlic clove in 2 and rub the cut surface generously on celeriac's surface.

4. Grease an oven dish with some of that 1 tbsp olive oil.

5. Put celeriac on the dish, on cut root side. Brush the surface of the celeriac generously with remaining olive oil. Sprinkle salt and pepper generously. Put in the oven, in medium rack and roast for 1.5 to 2 hours, until it is soft and cooked (in my oven it took 1.5 hours but you might need a bit more time, just keep checking). After you take it out of the oven, let it cool for about 10 minutes at least. Then take the celeriac to your plate or to a service plate and either cut wedges or slice it in thin pieces. Drizzle just a little more olive oil on pieces before you eat. Serve and eat fresh. You can decorate with some herbs and you can also serve with some crème fraîche. Enjoy!