Celeriac and Kohlrabi Rosti
From – rosajackson.blogspot.com

1 small celeriac (about 325-350 g)
1/2 kohlrabi (about 100 g)
50 g chickpea flour
A handful of parsley, stems and leaves
1 egg – well beaten
2 Tbsp cold water
1 tsp sea salt
1 tsp cracked black peppercorns
Good quality olive oil, for frying

• Peel the celeriac and kohlrabi.
• Shred coarsely.
• Combine with remaining ingredients except olive oil.
• Heat a good tablespoon of oil in a non-stick frying pan over medium-high heat. Drop tablespoons of this mixture into the hot oil and cook for 2-3 mins on each side, until browned and cooked through.
• Set aside in a warm oven until all the rösti are cooked (you may need to cook them in two batches).