

Celeriac au Gratin

From – From Asparagus to Zucchini

2 large celeriac, peeled
1 Tbsp flour
salt & pepper to taste
2 Tbsp butter
1 cup chicken or vegetable stock
1 cup grated Swiss or Cheddar cheese

- Peel and slice celeriac into 1/8" pieces.
- Simmer in water over medium heat until just tender, 15 to 20 minutes.
- Drain.
- In medium saucepan, melt butter,
- Add flour and cook until golden.
- Remove from heat and slowly whisk in stock.
- Return to heat and stir until boiling.
- Cook until thick.
- Season with salt and pepper.
- Heat oven to 375 degrees.
- Place drained celeriac in a shallow 8" baking dish.
- Pour sauce over celeriac.
- Sprinkle on the cheese and bake until golden brown, about 15 minutes.



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