

Whole-roasted celeriac with tahini herb sauce



Ingredients

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| <ul style="list-style-type: none">• 1 large celeriac, scrubbed and rinsed• 3 tbsp unsalted butter, softened• 1 1/4 tsp salt• 1/2 cup chopped toasted walnuts• 1/4 cup panko breadcrumbs• 1/2 cup parsley leaves• 1 cup basil leaves | <ul style="list-style-type: none">• 2 garlic cloves, crushed• 1/4 cup water• 1/4 cup tahini• 1/4 cup lemon juice• 2 tbsp rapeseed oil• 1 tbsp honey• 1 cup microgreens, for garnish |
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Method

- **POSITION** rack in centre of oven and preheat to 200°C.
- **COAT** unpeeled celeriac with 2 tbsp butter and 1 tsp salt. Wrap in foil and place on a baking sheet. Roast until a skewer is easily inserted, 1 1/2 to 2 hr. Remove foil and continue roasting until top is golden brown, about 25 min.
- **MELT** remaining 1 tbsp butter in a saucepan over medium. Stir in nuts and breadcrumbs until coated. Remove from heat. Chop 1 tbsp parsley leaves and stir into mixture.
- **COMBINE** basil, remaining parsley, garlic, water, tahini, lemon juice, oil and honey in a food processor. Whirl until smooth, scraping down the side as needed, about 2 min.
- **SLICE** celeriac into wedges. Arrange on a platter and drizzle with sauce. Top with walnut mixture, then microgreens. Serve warm.



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