

Celeriac Steak with Salsa Verde – serves 3



Ingredients

- 1 celeriac, peeled
- 25g unsalted butter
- 1 tbsp vegetable oil
- 2 cloves garlic, bashed
- a few sprigs thyme
- 100ml white wine
- 150ml vegetable or chicken stock
- 100g kale
- 660g jar haricot beans, rinsed

• **SALSA VERDE**

- a small bunch flat-leaf parsley, finely chopped
- a small bunch mint, finely chopped
- 1 tbsp baby capers, rinsed and finely chopped
- 1 tsp Dijon mustard
- 1 tbsp red wine vinegar
- 3 tbsp extra-virgin olive oil

Method

- **STEP 1** - Cut the celeriac into 3 steaks, each about 2cm thick (keeping any leftover for stocks and soups). Heat the butter and oil in a frying pan and, once foaming, add the celeriac. Cook one side for 5 minutes until really golden. Flip, add the garlic and thyme, and cook the other side until golden, basting with the butter. Pour in the white wine and reduce by half, then pour in the stock. Simmer gently for 15 minutes until very tender and a knife pierces them easily, then remove to a plate. Add the kale and 100ml of water to the pan, and simmer for 5 minutes. Add the beans and heat through.
- **STEP 2** - To make the salsa verde, put all of the ingredients in a bowl with some seasoning and mix well.
- **STEP 3** - Serve the beans and kale with a celeriac steak on top and a drizzle of the salsa verde.



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