



Jenny Chandler's Celeriac Steak with Chestnut mushrooms, Cannellini, Salsa Verde and Toasted Garlic Crumb

Prior to the session, please have ready;

- . Celeriac cleaned and sliced (leave skin on)
- . Mushrooms cleaned and sliced or better still, halved to retain their shape (depending on size)
- . Shallots diced
- . All Salsa Verde ingredients prepped and a blender to hand
- . Garlic crushed, hazelnuts ready roasted and chopped (or purchased ready prepped)

Ingredients

2 x 2cm thick slices of celeriac, skin on ("steaks")
4 tbsp olive oil
200 g mushrooms (ideally small chestnut mushrooms or Crimini) Wiped clean, cut in half or sliced.
2 shallots, diced
1 clove garlic, crushed
1 small sprig of thyme
400- 500 g cooked cannellini beans (2 cans drained or 1 large jar)
300 ml vegetable stock
Salt (or Marmite or nutritional Yeast) and pepper

Salsa Verde

Small bunch parsley, roughly chopped
A few leaves of mint
1 tbsp capers
1 tsp dijon mustard
1 tbsp red wine vinegar
3 tbsp extra virgin olive oil

1 thick slice dry white bread, sourdough or granary
2 tbsp extra olive oil
1 clove garlic, crushed
Zest or 1/2 lemon
1/2 tsp ground seaweed or good pinch of salt
2 tbsp roasted chopped hazelnuts

Pre Heat the oven to 190°C

Heat 1 tbsp olive oil in a large frying pan and brown off each side of your Celeriac, season and place on a baking tray in the oven - the steak will take about 30 minutes to cook through.

Heat up the remaining oil in the same pan and fry the mushrooms over a high heat until they begin to brown, add shallot and fry until soft, add the garlic and thyme and once everything smells amazing throw in the beans, vegetable stock and simmer for a few minutes. Season to taste.

Whizz all the Salsa verde ingredients and balance to taste.

Rip up the bread.

Place the oil, garlic, lemon zest and seasoning in a small bowl and give it a stir. Toss the bread in the mixture and then add to your celeriac tray in the oven. Roast for about 5 minutes until golden, sprinkle over the hazelnuts.

Serve the mushy beans piled on a plate with the Celeriac, Salsa verde and garlic crumb.