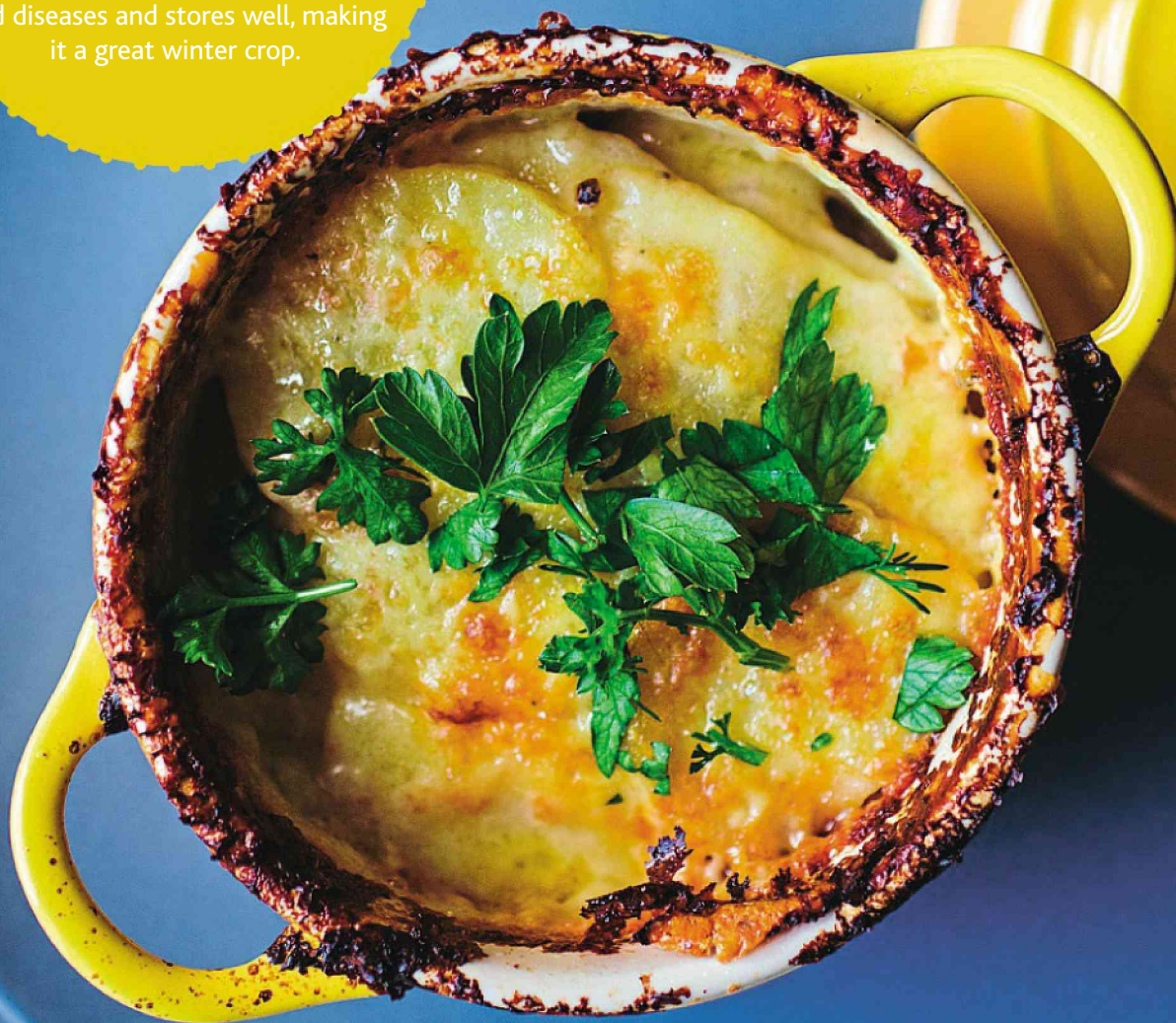


Celeriac

With a taste like celery and easy to grow, there should be a place for celeriac on any plot. Celeriac produces knobbly swollen roots with celery-like foliage and is a lover of moist soil. It suffers from few pests and diseases and stores well, making it a great winter crop.



CELERICAC GRATIN

This is a very indulgent way to serve up the humble celeriac. It's easy to construct, and lovely served with a side of greens or fish.

SERVES 4

- 400g (14oz) waxy potatoes, peeled and sliced into 1cm (1/2in) slices
- 1 large celeriac, peeled and sliced into 1cm slices
- 4 cloves garlic, peeled and finely chopped
- 75g (2 1/2oz) Cheddar cheese, grated
- 500ml (18oz) double cream
- Sea salt and freshly ground black pepper
- 1 small bunch fresh flat-leaf parsley, leaves picked, stalks roughly chopped

1. Preheat your oven to 200C/190 fan/gas 6.
2. Layer the potatoes, celeriac and garlic, alternating between the three, into four individual ramekins, and season generously.
3. Pour over the cream, and top with Cheddar cheese.
4. Bake in the preheated oven for 35-40 minutes, or until tender and golden. Sprinkle over the parsley leaves. Serve with mangetout or broccoli.