



Glennis'

Celeriac Mash



Background

Glennis is the Double Bass player in the Cambridge Community Orchestra. Glennis writes "It's genuinely something we discovered during lockdown, so it fits the theme. And yes, I've been buying celeriac from Hilary's, and I've been throwing in handfuls of the wild garlic that was trying to take over my garden during peak lockdown in March/April. It's not quite the same with chives".


Celeriac is lower in carbs than potato, so it's ideal if you're stuck at home because of a deadly pandemic and can't get as much exercise as you would like. And it tastes amazing.

 **Prep time:** 15 mins

 **Cooking time:** 30 mins

 **Difficulty:** Easy

 **Serves:** 2 - 4

 **Course:** Main, side

You will need

A deep frying pan with a lid

Ingredients:

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| 1 | Medium-sized celeriac root |
| | <i>Hilary's on Mill Road sell them</i> |
| ½ | Lemon, juice of half of |
| 1 | slug Olive oil |
| 1 | lump Unsalted butter |
| | pinch Salt and pepper |
| 2 | tbsp Wild garlic or chives, roughly chopped |

Method

- 1 Wash and peel the celeriac, discarding the Lovecraftian tentacles. Chop it into 2 cm chunks. (Musicians: take care of your fingers.)
- 2 Fry the celeriac chunks in olive oil for a few minutes over a high heat, until they start to brown.
- 3 Add a knob of butter, about 50 ml water, lemon juice, and salt and pepper. Put the lid on and turn the heat down to medium.
- 4 Cook for about 20 minutes until the celeriac chunks start to soften. Check and stir every five minutes, and add more water if it starts to stick.
- 5 Remove the lid for the last few minutes if there is excess water to boil off.
- 6 Mash it roughly in the pan with a masher or a robust spatula. Add chopped herbs, stir and continue cooking for another minute or so
- 7 Serve and enjoy.