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What do you do with celery root? Here are some ideas!

Next, scrub thoroughly with a stiff vegetable brush and peel with a sharp knife, unless you want to bake or roast it whole. The interior is smooth and white like turnips. If it has been in storage for a long period, check for any spongy parts and throw them away. These are unlikely but possible.

To retard darkening after cutting, toss with lemon juice or pop into a bowl of cold water until you are ready dress or cook. For salads, peel, slice, dice, julienne or grate and dress. To cook, toss peeled quarter- to half-inch-long slices into boiling water for five to six minutes. Use in soups or stir fry with other veggies. Or, bake whole in the skin for one hour at 350 degrees Fahrenheit, then peel and prepare as desired.

After boiling or baking, mash with equal amounts of potatoes for a yummy kinda celery-parsley-nutty-smoky-silky taste. For more inspiration, celeriac also matches well with bacon, bread crumbs, butter, butternut squash, caraway seeds, cheeses, cream, fennel, garlic, hollandaise sauce, lemon, mayonnaise, mustard, nutmeg, olive oil, onions, parsley, thyme, vinegar or walnuts.


Here is a recipe favorite at our house. "Rosti" is a type of potato pancake. Celeriac and sage make a wonderful addition to this classic dish.

Celeriac Rosti

1 1/4 pound celeriac & potato
1 medium onion, chopped
Fresh chopped sage, to taste
1 egg, beaten
Vegetable oil
4 to 6 ounces grated cheese of choice
Salt and pepper

Grate celeriac and potato by hand or in a food processor. Mix with a chopped onion, some fresh sage and a beaten egg. Season with salt and pepper to taste. Heat about a two tablespoons of oil in a nonstick frying pan. Spread half of the mixture mix in the pan, cover with the grated cheese, and then add the remainder of the celeriac/potato mixture. Flatten down. Cook gently for 10 minutes. Slide out onto a plate, and then return to pan upside down. Cook for another 10 minutes. Serve cut into wedges with green salad or green vegetables on the side.

Serves 4.

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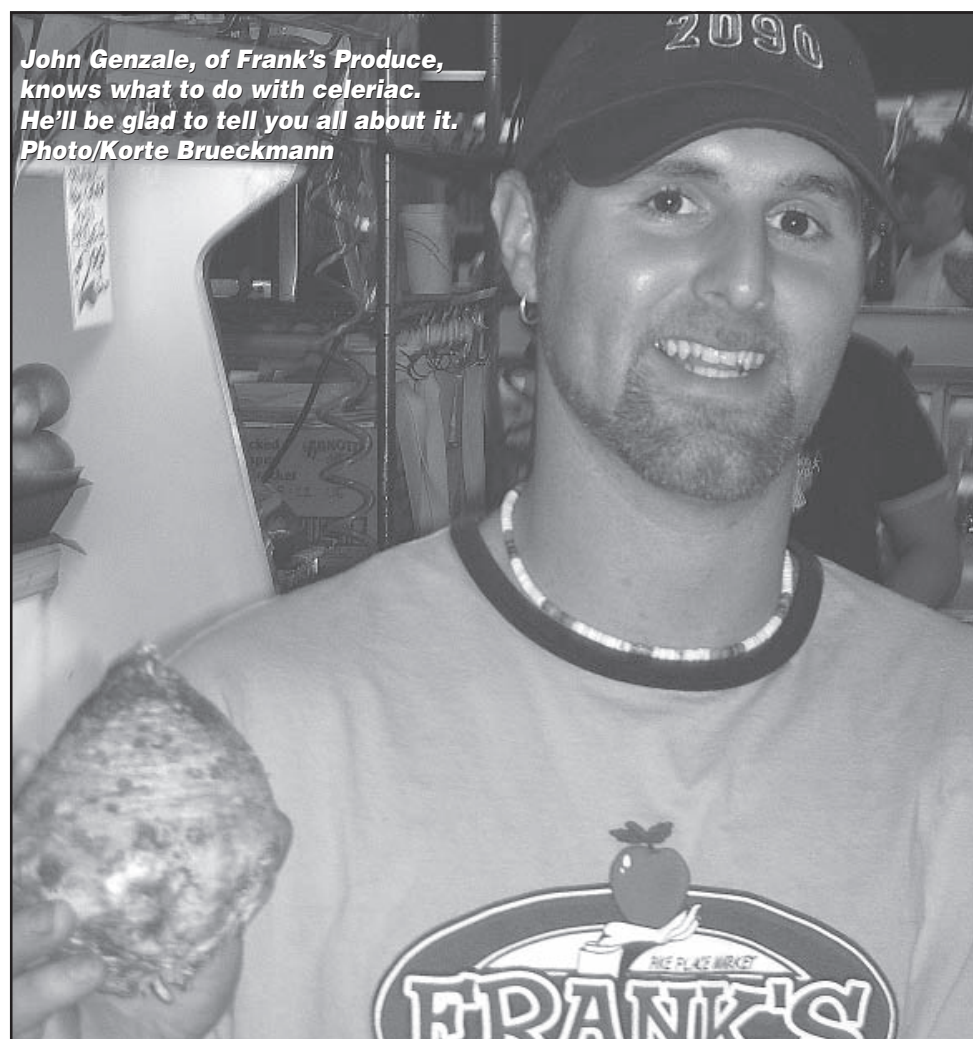
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John Genzale, of Frank's Produce, knows what to do with celeriac. He'll be glad to tell you all about it. Photo/Korte Brueckmann

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