



Recipe by Justin North, Bécasse

CELERIAC BAKED IN SALT CRUST

4 side dish portions

INGREDIENTS

500g flour
300g SAXA rock sea salt
300g water
2 celeriac
50mL duck fat
2 bay leaves, cut in half to yield 4 pieces
4 sprigs thyme
4 cloves garlic

DIRECTIONS

Combine the rock salt and flour in a food processor and blitz while slowly adding the water to form a firm dough. Wrap the dough in cling film and set aside to rest.

Peel and cut the celeriac into large irregular chunks. Heat a fry pan over a high heat, add the duck fat and the celeriac, and brown lightly.

Roll out the salt dough until about 5mm thick. Cut the dough into 4 even sized discs.

Divide the browned celeriac between each disc, add to each a piece each of bay leaf, sprig of thyme and clove of garlic. Enclose completely in the dough to form 4 neat parcels.

Pre-heat oven to 180°C. Bake the parcels in the oven for 15 minutes until the pastry is crisp and golden.

Serve in the middle of the table and crack open the hard pastry shell to reveal the beautiful perfumed tender celeriac.

NOTE: Do not eat the pastry.



Justin North
SAXA AMBASSADOR