

Cheesy celeriac, leek & rosemary gratin



8 servings



prep 25 minutes



cook 90 mins



INGREDIENTS

- 2 Tbs butter
- 2 leeks, outer layer removed, washed of any grit and sliced into rings
- small handful rosemary, roughly chopped
- 1 bay leaf
- 1.25 cups heavy cream
- 1.25 cups milk
- 1 celeriac (about 1 pound), peeled, quartered and thinly sliced
- 1/2 cup cheddar or gruyère, coarsely grated
- salt and pepper- to taste

INSTRUCTIONS

1. Heat the butter in a saucepan. Add the leeks, rosemary and bay leaf, then cover and cook very gently over a medium-low heat for 15-20 mins until the leeks are soft. Pour over the milk and almost all of the cream, then season and bring to the boil. Remove from the heat and leave to cool a little, then scoop out the bay leaf.
2. Pour a little of the leek mixture into an ovenproof gratin dish. Arrange a layer of celeriac in the dish, then season. Spoon over some more of the leek mixture and scatter with a little cheese. Repeat the process, alternating between layers of the leek mixture, cheese and celeriac slices, then finish with a drizzle of cream and the last of the cheese. Can be prepared up to a day ahead and kept in the fridge.
3. Heat oven to 350 degrees
4. Bake the gratin for 1 hr-1 hr 15 mins until the top is golden and the celeriac is tender when poked with a knife. If the gratin is browning a little too much, cover the dish in foil.

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Spicy Roasted Daikon “French Fries”



4 servings



prep 10 minutes



cook 30 mins



INGREDIENTS

- 3 ½ tablespoons grapeseed oil
- 1 ½ teaspoons chili paste (I like Sambal Oelek)
- 1 teaspoon low sodium Tamari or soy sauce
- ½ teaspoon ginger, freshly grated
- ½ teaspoon granulated sugar
- ½ teaspoon Kosher salt
- 5 cups (about 1 ¾-pounds) Daikon radish, peeled & sliced

NOTES

Dip these in the cheesy celeriac gratin for an amazing side dish or snack

INSTRUCTIONS

1. Preheat the oven to 475°F, and adjust a rack to the center.
2. Make the seasoning. In a small bowl, combine the oil, chili paste, Tamari or soy sauce, ginger, sugar and salt.
3. Prep Daikon. Cut the Daikon into sections approximately 3-inches long, then cut about ¼-inch slices off the side of each one, to make a base. Stand the sections on their bases, and cut them, vertically into slices about ¼-inch thick. Stand these slices on top of each other, and then cut them into sticks about ¼-inch thick. Add all of the Daikon slices to a baking sheet and set aside.
4. Assemble. Drizzle this over the Daikon slices and then use your hands to toss them until they're all evenly coated and in a single layer.
5. Roast. Place the baking sheet in the preheated 475°F oven and roast until they are golden brown on all sides, about 30 minutes. (You should gently toss/flip them about halfway through the cooking time.)
6. Drain, cool and serve. Add a double layer of paper towels to another baking sheet, and when the fries are done, add them on top of the towels to drain and cool.

