Celery Root Lasagne w Celery + Mixed Mushrooms + Red Wine Reduction

Ingredients

1 large celery root
Heart of one celery tender leaves picked
500g mixed mushrooms
1 bunch continental parsley picked and finely chopped
1 bunch rosemary picked from the stalks
2 cloves garlic minced
Olive oil
1 onion finely chopped
250ml red wine
1 teaspoon red wine vinegar
50g butter

Method

For the Celery Root

Peel the celery root with a vegetable peeler. Trim into a perfect square and cut as thinly as possible *(you will need three slices per person).* Poach or steam until tender. Set aside. With the scrapes of celery root cover with milk and poach until tender .Puree and set aside.

For the Mushrooms

Trim the mushrooms and in a pan, add the olive oil and garlic, sauté for a minute and then add the mushrooms. Cook for 2 minutes then add the rosemary. Cook a further minute and add the onion and the chopped parsley and seasoning set aside.

For the Red Wine

Place the red wine in a saucepan with a little rosemary. Reduce by three quarters. Set aside.

To Assemble

In the centre of a large plate place a dollop of the celery root puree then place a sheet of the celery root. Place a layer of the mushrooms and herbs followed by another layer of the celery root sheet. Add more mushrooms and herbs and a little puree then finish with the last layer of celery root.

Re-boil the red wine, add the vinegar and then whisk in the butter. Season lightly and spoon around the edge of the 'lasagne'; garnish with celery leaves and parsley.

Serve immediately. Serves 4

Hear Chef Michael on 2NURFM Wednesday mornings at 11.20 for the latest tips on food.

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