



CHEF AWARDS

SALT, SMOKE & CELERIAC

RECIPE



INGREDIENTS

SALT, SMOKE & CELERIAC

FOR 10 SERVINGS

Salt baked celeriac fondant, glazed in reduced dashi over and in coals

- 5 celeriac
- 1,5kg salt
- 290g egg white
- 25g crushed juniper berries
- 1 bunch thyme
- 6 clovesgarlic
- 6 bayleaf
- 1 bunch parsley

Celeriac Bark

- 2 celeriac skin peeled

Cox & Braeburn apple verjus

- 10 cox apples
- 10 braeburn apples
- 250 ml verjus
- 2g Ultratex
- 10 ml white balsamic

Smoked celeriac puree

- 600g celeriac (diced 2cm)
- 90g shallot minced
- 75g smoked unsalted butter
- 6g salt
- 300 ml cream

Black apple

- 10 brambly apples
- 12 cloves of blackgarlic
- 4 tbsp black treacle
- 4 tbsp banyuls vinegar
- 4 tbsp allspice
- 100g smoked unsalted butter

Hazelnut

- 100g hazelnut
- 2 drops of hazelnut extract
- 10ml of olive oil

Candied apples

- 10granny smith apples
- 500ml sauvignon blanc wine
- 500ml water
- 400ggranulated sugar

Hazelnut tile

- 100g egg white
- 50g hazelnut compound
- 50g beurre noisette
- 100g plain flour
- 50g icing sugar
- 2 drops of hazelnut essence
- Salt to taste

Douglas fir oil

- 200g douglas fir
- 200g neutral oil



METHOD

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- **Salt baked celeriac fondant, glazed in reduced dashi over and in coals**

- 5 celeriac
- 1,5kg salt
- 290g egg white
- 25g crushed juniper berries
- 1 bunch thyme
- 6 clovesgarlic
- 6 bayleaf
- 1 bunch parsley

1. Oven to 200degrees, wash celeriac. Peel the celeriac, reserving the skin for the crisps. Cut the celeriac into small fondants.
2. Blend the Salt with the garlic, thyme, bayleaf, parsley & juniper berries until fully blended.
3. Whip egg whites until soft peaks, slowly add salt.
4. Cover the celeriac in the dough & cook for 50 mins. Allow to rest for 10 before cracking the pastry,
5. Place onto the BBQ & glaze with smoked butter while cooking to build up a charred smokey flavour.
6. Last minute brush a piece of charcoal over the top to give a hard char

- **Celeriac Bark**

- 2 celeriac skin peeled

1. Using a fryer set to 160 degrees, fry the celeriac until crisp.
2. Drain onto J-cloth and lightly season with salt & douglas fir powder.

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- **Cox & Braeburn apple verjus**

- **10 cox apples**
- **10 braeburn apples**
- **250 ml verjus**
- **2g Ultratex**
- **10 ml white balsamic**

1. Juice 20 apples whole, leave this to sit for 20 minutes and then skim oxidised scum off.
2. Pass through a scalded muslin. Then place into freezer. Freeze as a solid block.
3. When frozen, hang this in a scalded muslin. Collect the initial $\frac{1}{4}$ to $\frac{1}{3}$ and then discard as the rest is mainly water.
4. Vacuum pack this or leave it covered as it will oxidise quickly.
5. For service, pass the verjus and add the ultratex in. Whisk this up while cold.
6. To order, warm the verjus to around 15degrees. Pour into jug with a bundle of douglas fir needles and allow to steep warm until needed for service.
7. Season with white balsamic.

- **Smoked celeriac puree**

- **600g celeriac (diced 2cm)**
- **90g shallot minced**
- **75g smoked unsalted butter**
- **6g salt**
- **300 ml cream**

1. Sweat shallots in butter, once softened add in celeriac and salt and cook out until starting to soften.
2. Add cream, bring to a gentle boil and simmer for 20 minutes.
3. Blend in thermo full speed for 5 minutes, pass twice through chinois.

METHOD

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FOR 10 SERVINGS

- **Black apple**
 - **10 brambly apples**
 - **12 cloves of blackgarlic**
 - **4 tbsp black treacle**
 - **4 tbsp banyuls vinegar**
 - **4 tbsp allspice**
 - **100g smoked unsalted butter**

1. Roast in oven at 180 for 55 minutes.
2. Sweat the black garlic off with 1/3 of the smoked butter in pan.
3. Add apples and deglaze cooking tray with a touch of water.
4. Add this back to pan with apples, treacle, vinegar & allspice and cook for 25 minutes on medium heat.
5. Blend this until for 5 minutes full speed until smooth with the remaining smoked butter.
6. Pass through chinois and place into piping bag.

- **Hazelnut**
 - **100g hazelnut**
 - **2 drops of hazelnut extract**
 - **10ml of olive oil**

1. Mix the hazelnut with the extract and olive oil.
2. Lightly salt and toast in an oven at 160degrees for 10-15 minutes until golden.
3. Slice these in half and then place into a sieve and roast over the BBQ until browned and smokey.

- **Candied apples**

- **10g ranny smith apples**
- **500ml sauvignon blanc wine**
- **500ml water**
- **400g granulated sugar**

1. Bring to boil the liquids and the sugar, once boiled set aside.
2. Using a Parisian scoop prep 3 of the apples and place in a sous vide bag and add just enough liquor to cover the balls, sous vide till the liquid starts to bubble.
3. Cook at 75 degrees for 1 hour and decant immediately.
4. Prep the other two apples using the Parisian scoop and add into the candied one.
5. Store in warm liquid until needed and for service drain liquid off or dish will be too sweet.

- **Hazelnut tile**

- **100g egg white**
- **50g hazelnut compound**
- **50g beurre noisette**
- **100g plain flour**
- **50g icing sugar**
- **2 drops of hazelnut essence**
- **Salt to taste**

1. Sieve the flour, salt and icing sugar together.
2. Mix the beurre noisette with the hazelnut compound whilst warm to emulsify.
3. Add the egg whites to the dry ingredients followed by the hazelnut butter mix and the essence. Season with salt.
4. Set oven to 160degrees fan speed 2.
5. Scrape this into desired moulds and then cook for 6 minutes.
6. Check the colour and keep cooking until happy.
7. Whilst warm, bend over a rolling pin to create curls and texture and height.

- **Douglas fir oil**

- **200g douglas fir**
- **200g neutral oil**

1. Bring to 50 degrees and allow to steep for 1 hour and 30mins. Pass before.

1. Ensure all purees are hot & celeriac is glazed and charred
2. In side bowls, place celeriac skin crisps mound these up so they look natural (like a pile of leaves)
3. Place apple verjus into serving jug/copper pot, to this add in the candied apples. Split this sauce with the Douglas fir oil. You want to lightly taste the Douglas fir, so add bit by bit as the intensity depends on how acidic the apples are vs how strong the oil is. Place these to one side.
4. For the main plate, on the bottom add a base of celeriac puree (around 1 tbsp)
5. On a separate tray, pipe the black apple puree over the celeriac fondant in a zigzag pattern
6. Place the BBQ celeriac fondant onto the celeriac puree
7. Next take the smoked hazelnuts and place 1/2tbsp on top of the fondant
8. Take the celeriac skin crisps and then gently pile these over the fondant and the puree (the idea is for it to look natural and not placed, so allow the crisps to fall and sit themselves, we will add more table side so do not add too many here, just enough to cover the fondant)
9. Take the hazelnut leaf tile and scatter these around the dish (again try not to make the elements look too placed and symmetrical)
10. To finish at the table, pour the verjus sauce over the edge of the celeriac plate, allow it to pool around the puree, making sure they have around 6-8 of the candied apples & scatter more of the crisps onto the dish, to give the effect of leaves falling.

