



CELERIAC BY ROOKPLUIM

Ingredients:

200 gr shiitake and other mushrooms
200 gr peas
2 small celeriacs
150 gr cold butter
100 gr Parmesan cheese
1 kg floury potatoes
250 gr warm milk
2 shallots
Pepper and salt
Nutmeg
Chive oil
Capucin
Smoked olive oil
Lardo

Supplies:

Shichirin

Light the Binchotan, fully open the sliders of the Shichirin and allow it to reach a good temperature.

Peel the celeriac and cut into slices about 2 cm thick. Grease with oil and grill the celeriac slices over direct heat on both sides and continue cooking indirectly until fully cooked. It is done when you can easily prick the celeriac with a fork.

Put the cold butter in a small saucepan and smoke the butter at 80 degrees for 20 minutes. Stir occasionally to distribute the smoke flavour.

Peel the potatoes, slice them (if you have leftover celeriac, add it) and boil them until tender in salt water. Drain the potatoes and mash them through a fine sieve. Warm up the milk and mix the milk and butter into the mash with a whisk. Season with mustard, pepper, salt and nutmeg.

Drizzle the peas with smoked olive oil and salt. Fry them in fine

Binchotan
Cast iron grid
Sieve

Kamado set up:
Direct and indirect heat

sieve over direct heat until tender and crisp.

Fry the shiitake in the sieve and season with salt and pepper.

Cut the lardo into fine shells.

Place the warm celeriac on the plate. Dress the puree using a piping bag. Divide the shiitake and peas over the plate.

Place the lardo on top of the celeriac and grill briefly by holding glowing hot binchotan charcoal over it.

Finish with grated Parmesan cheese, chive oil and capucin.

This recipe is in collaboration with Rookpluim