Fresh Vegetable

CELERIAC



Ref: CEL-02

Italian name: Sedano rapa

Weight: 4-5 kg

Description: Celery root, also known as Celeriac, is just what its name claims it to be: the root of the celery plant. This ugly brown hairball of a vegetable has a mild, celery-like flavor with a starchy, rather potato-like texture. It's a surprising but winning combination. With "root" in its name, celery root is obviously a root vegetable. That means that it stores well, making it a real treat for local eaters in fall and winter.

Season: from September to May

Serving suggestion: Celery root needs to be peeled - and be aggressive when you do it. Remove all of the slightly hairy brown exterior to reveal the creamy, solid flesh inside. Celery root is most classically and commonly used shredded and cooked in a simple Celery Root Salad. It is also delicious added to soups and stews. Add celery root tomashed potatoes for a great twist. ike all root vegetables, celery root is quite flexible, taking well to roasting, braising, or simmering.

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