

Celeriac and Potato Gratin

Ingredients

1 kg potatoes , peeled and sliced into 1cm slices

1 large celeriac , peeled and sliced into 1cm slices

1 onion , peeled and finely sliced

sea salt

freshly ground black pepper

2 cloves garlic , peeled and finely chopped

75 g Cheddar cheese , grated

600 ml double cream

1 Stick of fresh rosemary

Method:

Preheat oven to 200c/Gas 6

Thoroughly butter the inside of an oven proof dish.

Layer your potatoes, celeriac and onion slices in the dish, it works nicely if you have different layers of each item, e.g. layer of potato, layer of celeriac, layer of onion and then repeat.

On the stove, add a knob of butter into a saucepan then gently heat the garlic to release its flavour.

Add the cream to the pan and heat gently (do NOT boil)

Add a stick of fresh rosemary to infuse the cream.

Add ¾ of the cheddar to the pan and stir until combined.

Season with Salt and Pepper (be generous with the pepper)

Pour the cream mixture over the layered potato, celeriac and onion

Sprinkle the top of the dish with the remaining cheddar.

Bake in the oven at 200c for 50 minutes.

Serve straight to the table, works beautifully as an accompaniment for a roast dinner or just a simple yet delicious pork chop.