

CHARGRILLED CELERiac WITH PARSLEY BUTTER AND NACHOS



INGREDIENTS

CHARGRILLED CELERIAC

- 1 celeriac
- A little oil

PARSLEY BUTTER

- 200g unsalted butter, softened
- 25g flat leaf parsley
- Zest of 1 lemon
- 1 tbsp olive oil
- 2g fine salt
- Pinch of course black pepper



CHARGRILLED CELERIAC WITH PARSLEY BUTTER AND NACHOS

COOKING METHOD

CHARGRILLED CELERIAC

- 01 Light your green egg/ BBQ and allow it to heat up to 230°C
- 02 Brush the celeriac with oil and place in the BBQ
- 03 While maintain the heat, roast the celeriac until the outside is chargrilled and the inside in cooked

PARSLEY BUTTER

- 01 Place the flat leaf parsley into the robot coupe and allow it to chop the leaves as much as possible
- 02 Add the softened butter, zest of the lemon and the olive oil, then blend all of this together until a paste is formed
- 03 Add the salt and pepper
- 04 Take the paste out of the bowl and roll onto grease proof paper
- 05 Place the butter back into the fridge until it has set

TO SERVE

Cut the parsley butter into round discs, and serve with the chargrilled celeriac and nachos

