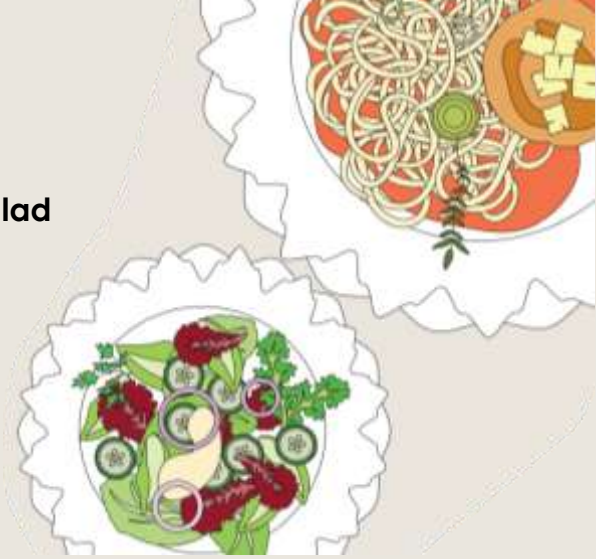


Celeriac Piccata with Spaghetti, Tomato Sauce & Salad

Serves 4

Approximate preparation time: 40-45 minutes



Quantity	Ingredients	Preparation
Celery piccata		
2 pinches	pepper	Peel celeriac and cut into approx. 0.5-1 cm thick slices. Blanch in salted water. Drain, rinse in cold water and dry. Grate hard cheese. Whisk the eggs, add the flour and stir until the flour has completely dissolved. Add cheese and season with salt and pepper. Mix the blanched celeriac slices into the piccata dough and fry in hot olive oil, turning until golden brown on both sides.
3 tbsp	wheat flour	
1.5	eggs	
510 g	celeriace	
2 tbsp	olive oil	
40 g	hard cheese 30% fat	
1 tsp	salt	
Tomato sauce		
2 pinches	salt	Roughly chop the tomatoes, garlic and onion. Sauté the garlic and onion in rapeseed oil with the tomato puree, add the tomatoes and sauté for another 5 minutes over medium heat with butter, season (+bay leaf) and simmer gently for 30 minutes.
1 tbsp	rapeseed oil	
3 tbsp	tomato puree	
1/2 clove	garlic	
1/2	onion (small)	
1 tbsp	vegetable stock	
1 pinch	pepper	
320 g	tomatoes	
1	bay leaf	
Spaghetti		
1 tbsp	butter	Cook spaghetti in salted water. Drain and mix with butter.
3 g	salt	
320 g	spaghetti	
Mixed leaf salad		
20 g	parsley	Prepare, wash and dry the chicory, lollo rosso and endive salad. Finely chop the parsley, onions and garlic and mix with yoghurt, vinegar and water. Season the sauce to taste (use salt sparingly) and add to the salad.
2 tbsp	water	
1	onion	
1/2	clove of garlic	
1 tsp	vegetable stock	
160 g	chicory	
80 g	iceberg lettuce	
160 g	lollo rosso	
2 tbsp	herb vinegar	
60 g	endive	
40 g	yogurt 3.5% fat	

Fun fact:

Celeriac is in season between May and December.