

A few notes on the recipes

Note that both celeriac and beetroots need to go in the oven for about three hours. You could easily combine that, you could also put them in the oven when you start with the cake as you can and should make that up front and leave the oven on when the cake is done.

All things could be made partly in advance. The pork could be reheated just before serving. The celeriac we bake, just before serving and the gravy could be reheated as well. Beetroot and chocolate cake we serve at room temperature.

Measurements are metric except for the spoons here I always use British sized teaspoons or table spoons. This does make sense since you can buy these kind of spoons all over the continent at any cooking store. Should you however not succeed or not want to: a tablespoon is 15 ml, a teaspoon is 5 ml.

Except for the cake, the recipes are a suggestion; feel free to change whatever you feel like. For the cake however you need to keep in mind that there is a certain ration in the ingredients, you cannot just like that replace sugar with honey. However you can play around with the sugar it self, since the cake is brown, you could use ordinary white sugar but also dark brown Demerara sugar. Of course the latter will give you a more intense flavour. Also if you were to half or double the ingredients, you might discover that baking will be different. And every oven is different, so you should check.

The recipes are for 4 persons, though I guess you could feed six as well, taken into consideration you might want to start of with some appetizers and you would have some side dishes as well. The cake will leave you with some extra for the next day.