

Celeriac

1 (or 2) whole celeriacs
Handful of hazelnuts, roughly chopped
10 cl of Aventinus Weizendoppelbock
1 dried shiitake mushroom
3 dried tomatoes
1 large onion
butter

If you want to make the celeriac in advance you should know that it might colour a little. This is no real big deal, taste will be okay. But since this is Christmas and a special occasion, you might want to use 2 celeriacs. One for the gravy and one to serve on the day itself and that you will bake fresh from the oven (do use proper gloves in that case).

Make sure the celeriac is clean. Do however not peel it.

Wrap the Celeriac in foil and roast it for about 3 hours in the oven at 175 °C. Let it cool a bit and cut away the bottom, the top and the sides. You can either cut it square or round but do take a way quite some peel, you will need all those bits for making the stock. Keep the centre of the celeriac wrapped in foil in the fridge.

Chop half of the onion fine and let sweat in caramelized butter on very low heat. It will take up to 45 minutes or more.

Cut the other half of the onion and the cut offs of the celeriac roughly and put together with the shiitake and the tomatoes in a pan with about a litre of water added. Bring to a boil and leave to simmer for about an hour. Sift (if your celeriac had a lot of sand or mud use a cloth here) and in a pan let the liquid reduce.

Should in the meantime your onions be ready put the fire a little higher and add the Aventinus, stir well let evaporate a bit and set aside till your stock reduction is ready. You should be left with about a quarter of a litre or even less. Should you not be that far, don't worry. If however you have still a lot of liquid let it reduce a little more. Put the onions back on the heat and add the reduction, let evaporate further till you have very little and you can see the reduction getting glazy and gravy like. At that point sift it and keep till you are ready to bake the celeriac. Do reheat it at that time.

To bake the celeriac cut the centre into slices about 1,5 thick, melt some butter in a pan on medium heat and bake on both sides. When almost done (you just need some colour on both sides) add the chopped hazelnuts to the pan. And bake for about a minute or two.

Place the celeriac on preheated plates, add some gravy and top with the chopped hazelnuts.