



Celeriac and potato Gratin

You'll need:

- 1 celeriac
- 3 large white potatoes
- 300ml milk
- 300ml double cream
- 1 large pinch of salt and pepper

A gratin is any dish baked in the oven covered in cheese.

1. Slice celeriac and potato thin, covering in a mix of milk and cream
2. Bake in the oven until the vegetables get soft.
3. Cover with a layer of grated cheese and put back in the oven to melt the cheese.

This dish suits winter months and is great on the table for a Sunday roast or eaten by itself midweek with some green vegetables.