



# ROTISSERIE-ROASTED CELERIAC



4-5



Rotisserie,  
pot

## SERVES 4

- 1 celeriac (celery root)
- 1 cup (250 g) butter
- 1 handful spruce shoots, if in season

Light the fire and let it burn well.

Run the rotisserie spit through the celeriac and roast it close to the fire, although not in contact with the actual flames or embers; the intention is to cook it slowly and gently. Let the celeriac turn for 2–3 hours, until golden and tender.

Put the butter into a pot and position it in a warm place on the fire. Let the butter heat and brown. It should color well to show that the butter is actually browning, not just the milk solids. Immediately strain out the toasted milk solids, preferably a few times, to leave only the golden brown butter.

Halve the celeriac vertically and place it, cut side down, in a bowl. Cover with the hot brown butter and sprinkle over plenty of spruce shoots. If spruce shoots are not in season, flavor the browned butter with lemon and mustard, and garnish with tarragon instead.