

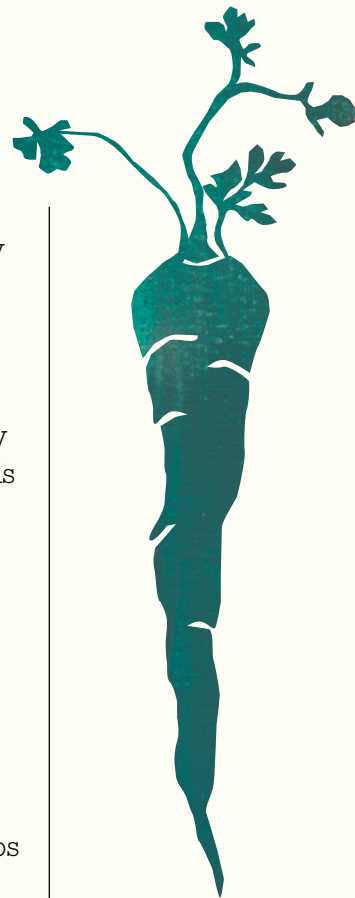
PARSLEY ROOT

At first glance, the white and conical parsley root looks very similar to the better-known parsnip. However, parsley root is smaller as well as thinner than parsnip. And if you smell the roots, it's quite easy to tell them apart: parsnips have an earthy and sweet scent while parsley roots are fresh and aromatic.

Although many people love parsley roots, it's not usually a gardener's favorite vegetable. One reason is that it needs such a long time to ripen. There is also less demand for parsley root compared to other more widely known root vegetables, such as carrots and beets.

Even though parsley root has an aroma reminiscent of parsley, its taste is actually closer to that of celery root. It can be eaten raw, but its true flavors are only released when it is cooked.

Parsley root works well with other root vegetables in fall stews and soups, as well as fried, deep-fried, or oven-roasted. The skin can be left on as this natural barrier helps retain both taste and texture. Just scrub it properly first. The leaves can also be eaten. Their taste is similar to leaf parsley but stronger and slightly more bitter.



STORING

Store parsley roots in the fridge, preferably in a damp towel. Puréed, blanched, or cooked parsley root freezes well.

SEASON

Parsley root is a difficult crop to cultivate and requires consistently cool temperatures. In all but the mildest climates, it is grown in fall or early spring.

GOES WELL WITH

Parsley root goes well with, for example, other root vegetables, herbs, garlic, lemon, and honey.

Parsley root with yellow onion, garlic, stock, vinegar, and thyme. >

