

Nibbly Pig

Celeriac Chips

Ingredients (serves 4)

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1 large celeriac, peeled and cut into chunky chips

1 tablespoon of olive oil

Juice of half a lemon

1 tablespoon of chopped fresh rosemary

Salt and pepper

Method

Pre-heat oven to 200C/180C (Fan).

Put the chopped celeriac in a pan of boiling water and parboil for 2 minutes. Drain and put to one side.

Add the olive oil, lemon, rosemary, salt and pepper to a roasting pan. Toss the celeriac in with the other ingredients until it is evenly coated.

Roast for 25-30 minutes giving the tray a shake at the half way cooking time to ensure the chips are evenly cooked.

Serve with sausages, chicken or pheasant.

