



## Gratin of Celeriac and Parsnip

A deliciously creamy way of preparing winter veg. It would make a special addition to a roast dinner.

**Serves** : 4  
**Preparation Time** : 5 minutes  
**Cooking Time** : 45 minutes

### Ingredients

1/2 celeriac peeled  
3 parsnips, peeled and cored if necessary  
salt and pepper seasoning  
400 ml / 14 fl oz single cream

### Herbs & Spices

freshly grated Mace Whole or freshly grated Nutmeg Whole

### Cooking Instructions

preheat oven to 180C / 350F / gas mark 4

Finely slice the celeriac and parsnips. Season well with salt, pepper and freshly grated mace or nutmeg. Arrange the celeriac and parsnip slices in alternate layers in 4 ramekin dishes. Pour over the cream to near the top of each dish. Cover with foil and bake in the oven for 45 minutes or until tender. Unmould onto plates to serve. Once turned out serve immediately.