

# *Everyday Healthy! Everyday Delicious!*

From the Kitchen of Janice Feuer Haugen

## **Celeriac Roasted Whole with Coriander and Olive Oil**

Thank you, [Yotam Ottolenghi](#) for another highly creative and excellent recipe, which

I have only very slightly adapted. Vegan and naturally gluten-free.

Serve Celeriac Roasted Whole as a meal in itself. Serve it straight from the oven for dinner and from the fridge for lunch. It would also make a great appetizer or side vegetable as well.

Perfect for holiday entertaining.

Roasting times will vary. A larger, 2 ½ pound celeriac may take 3 hours to roast; a one pound celeriac 1 ¾ to 2 hours.

Makes 4 servings

Active time 15 minutes

Total time 2 ½ hours

### ***Ingredients***

One 1 ½ pound celeriac, washed and scrubbed well

1 teaspoon whole coriander seeds, lightly crushed

1 ½ teaspoons flaky salt, such as [Maldon](#)

3 tablespoons olive oil

Lemon wedges for garnish

### ***Instructions***

1. Heat the oven to 335 degrees.
2. Use the tip of a paring knife to poke the celeriac about 20 times. Transfer the celeriac to a baking dish.
3. Lightly crush the coriander seeds. Mix them with the flaky salt.
4. Rub the olive oil all over the celeriac to completely cover it. Then press the coriander salt mixture onto the oil.
5. Roast for 2 hours 15 minutes until the celeriac is golden brown and soft all the way to its core.
6. Just out of the oven, cut Celeriac Roasted Whole with Coriander and Olive Oil into wedges. Serve them with a wedge of lemon and a drizzle of any oil or spices left in the baking dish.