

Parsnip & Celeriac Bake



Make use of your grow your own parsnips with this delicious seasonal dish



Ingredients

- 600g parsnips , peeled and cubed
- 1kg celeriac , peeled and cubed
- 25g butter
- 4 tbsp double cream
- freshly grated nutmeg
- 1 tbsp chopped sage leaves
- 50g fresh coarse breadcrumbs
- 5 tbsp Parmesan (or vegetarian alternative), coarsely grated
- handful of flaked almonds
- 1 tbsp olive oil

Method

Boil the parsnips in a pan for 2 minutes, adding the celeriac for another 8 minutes. Drain vegetables well and mash in butter and cream. Add a grated nutmeg and season.

Stir in sage and spread into a greased ovenproof dish.

Prepare oven to 190C/fan 170C/Gas. Mix in breadcrumbs, paremsan, almonds and oil together. Season again and scatter over the mash. Bake for 25 to 40 mins from cold or 25-30mins if warm, until top is golden and crisp.