

CELERIAC GALETTE



Moderate



60 minutes



Side



04 Servings

INGREDIENTS

1 large celeriac
¼ cup extra virgin olive oil
4 tablespoons butter
fine sea salt
freshly ground black pepper
3 tablespoons roughly chopped thyme
½ cup water
coarse sea salt



COOKING STEPS

Preheat the oven to 400°F. Using a mandoline, slice the celeriac crosswise into 1/16 -inch rounds; place in a medium mixing bowl and set aside.

Heat a 9-inch ovenproof frying pan over a moderately high heat; add the olive oil and butter and swirl both around the bottom and sides of the pan.

Pour the warm fat over the sliced celeriac; add a pinch of fine sea salt and a few grinds of black pepper; toss with about 2 tablespoons of the chopped thyme. Place the celeriac in the oiled pan, overlapping the slices to create a tight circular pattern; you will have 2 to 3 layers. Drizzle any remaining fat and herbs on top and add the ½ cup water. Bake until the celeriac can be pierced easily with the tip of a knife, about 45 minutes.

Remove the pan from the oven and transfer to the stove. Sauté over high heat (leaving the celeriac slices undisturbed) until the bottom and edges are golden and crispy, about 8 minutes. Cool for 15 minutes.

Use an offset spatula or paring knife to loosen the edges of the galette. Flip the pan onto a serving platter, board, or plate; tap the bottom. Lift the pan; rearrange any celeriac slices that may have fallen out. Sprinkle the galette with coarse sea salt and a bit more black pepper; top with a few leaves of fresh thyme.