

Celeriac and Kohlrabi Rosti

From – rosajackson.blogspot.com

1 small celeriac (about 325-350 g)
1/2 kohlrabi (about 100 g)
50 g chickpea flour
A handful of parsley, stems and leaves
1 egg – well beaten
2 Tbsp cold water
1 tsp sea salt
1 tsp cracked black peppercorns
Good quality olive oil, for frying

- Peel the celeriac and kohlrabi.
- Shred coarsely.
- Combine with remaining ingredients except olive oil.
- Heat a good tablespoon of oil in a non-stick frying pan over medium-high heat. Drop tablespoons of this mixture into the hot oil and cook for 2-3 mins on each side, until browned and cooked through.
- Set aside in a warm oven until all the rösti are cooked (you may need to cook them in two batches).



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