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80 Recipe number eighty



The new favourite dish of our summer guests!

Pasta con sedano e limone
Pasta with celery and lemon

Ingredients for 4 people

400 g	**celeriac, peeled and prepared**	cut into cubes of about 5 mm and
3 tbsp	**olive oil**	fry in the olive oil. Salt, pepper and sweat, covered, until soft.
250 g	**cream**	heat in a small pan,
50 g	**grated Parmesan**	whisk in and season to taste. If you like, let it down with a little vegetable stock and add pepper. Finely chop one third of the celeriac cubes and add them to the sauce. The other two thirds go on top of the pasta at the end, when serving.
0.25	**salted lemon**	**The special ingredient!** See our recipe no. 71 under «Conserve». One note on that recipe: you do not have to put the lemons into the jar whole – you can cut them into eighths in advance before salting them. That way it is easier … So: cut the salted lemon open, chop the peel very finely, add part of it to the celeriac cubes and the rest to the sauce. If you have no salted lemon, use freshly grated lemon zest instead. Cook a pasta corta, so no spaghetti. When it is just short of al dente, drain it, return the pasta to the pot, mix it with plenty of olive oil and add the sauce. Stir, cover and leave to stand for a moment. That way the thin sauce is drawn in and turns nicely creamy!

VERONICA'S TIP

Celeriac is not just an ingredient for gravy. It deserves better. Above all when it comes fresh from the garden or from the grower! It is delicious diced and roasted in the oven, for example.