RESTAURANT-STYLE DISH

Celeriac steaks with butter-bean purée and pickled shallots

Thick peppery celeriac steaks on a spoonful of creamy butter-bean purée, finished with quick-pickled shallots and fresh parsley.

Serves 2

Prep 15 min | No marinating required

Method BBQ + hob

Cook 35–50 min

Total 50–65 min, plus BBQ heat-up

You will need

1 Large celeriac — Four centre slices, about 600 g prepared. Contains CELERY.

10 g Smoke & Flame Texas BBQ - Upgraded

2 tbsp Rapeseed oil — 1½ tbsp for celeriac, ½ tbsp for purée

2 Shallots — Thinly sliced

3 tbsp Cider vinegar — For the shallots

1 tsp Caster sugar — For the shallots

1 pinch Fine sea salt — For the shallots

1 × 400 g tin Butter beans — Drain and rinse

60 ml Water — Plus a splash if needed

1 tbsp Lemon juice — For the purée

10 g Flat-leaf parsley — Roughly chopped

Why it works

The celeriac turns nutty at the edges as it roasts. A soft purée and sharp shallots give each mouthful a different texture.

Contains CELERY.

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BBQ + HOB

Cook 35–50 min | Rest None

Total 50–65 min, plus BBQ heat-up

Heat About 200°C indirect, then medium-high direct heat

Equipment Lidded two-zone BBQ, metal tray, tongs, saucepan and blender

Method

1. Set up two zones

Set the lidded BBQ for indirect cooking at about 200°C and keep a direct zone available to finish.

2. Pickle the shallots

Stir the cider vinegar, sugar and salt until dissolved. Toss with the sliced shallots and leave for at least 20 minutes while the celeriac cooks.

3. Season the celeriac

Peel the celeriac and cut four centre slices about 2 cm thick. Aim for about 600 g total after trimming. Save the trimmings for soup. Coat the slices with 1½ tbsp oil and the measured rub.

4. Roast, then grill

Roast on a tray away from the direct heat for about 30–45 minutes, turning once, until tender when pierced. Finish over direct heat for 1–2 minutes a side to colour the edges.

5. Make the butter-bean purée

During the last 10 minutes of cooking the celeriac, warm the drained butter beans with 60 ml water in a saucepan. Blend with the remaining ½ tbsp oil and the lemon juice until smooth. Add a little hot water if needed to make it spoonable.

6. Plate and serve

Spoon the warm purée onto plates and lay the celeriac over it. Lift the shallots out of their vinegar and arrange them loosely on top. Finish with the chopped parsley.

Cook’s note

Serve two steaks per person as a light main, or one each as a starter for four. Cut them from the widest part of the root.

Contains CELERY.

Smoke & Flame Texas BBQ - Upgraded