



**Monday 13th November 2017**

Dear Customer,

We have fabulous, nutty celeriac in the bags this week, full of vitamin B6, vitamin C, vitamin K, magnesium, manganese and potassium. They are fantastic mashed, baked, boiled, roasted or grated raw into salads. To make a mash cut it into 2-3cm chunks, place in a saucepan of salty water, boil and simmer for 15-20 minutes. When tender drain, return to the pan and mash with 50g of butter, or margarine. You could add herbs to the water when cooking such as thyme or rosemary and also add some garlic.

For a classic French 'celeriac remoulade', peel and shred 450g of the celeriac. Toss immediately in the juice of half a lemon, Mix together 4 heaped tablespoons of mayonnaise, 2 tablespoons of Dijon mustard, 2 tablespoons of double cream or crème fraîche, and 2 tablespoons of chopped parsley. Season with salt and black pepper then fold into the shredded celeriac. Set aside for 30 minutes then serve.

Here are a few other ideas you could try:

**Baked Celeriac with Lemon and Thyme**

*celeriac 750g  
butter or margarine 40g  
rosemary, 3 sprigs*

*juice of ½ lemon  
thyme, 6 small sprigs*

*Set the oven to 180C/ Gas 6. Cut some baking parchment about twice the diameter of a baking tin leaving plenty to overhang. Peel the celeriac, slice it in half then cut into 4-6 wedges. Chop the wedges into thick slices and drop them into a bowl. Squeeze the lemon into the bowl. Melt the butter or margarine in a small pan and add it to the celeriac, then remove the leaves from the thyme and add them to the bowl. Pick the needles from the rosemary sprigs and finely chop them then add them to the lemon and butter. Season with salt and black pepper. Tip the celeriac and its seasonings into the paper-lined baking dish then fold the paper over and seal. Bake for 35 minutes then open up the paper, turn the pieces over then return to the oven and leave to cook for a further 15 minutes or so until pale gold.*

**Celeriac and Apple Soup**

*4 tbsp olive oil  
1 celeriac, chopped  
few sprigs of thyme, leaves picked  
200ml crème fraîche  
toasted hazelnuts*

*2 onions, sliced  
4 apples, peeled, cored and quartered  
2 litres vegetable stock  
a few sage leaves*

*Hear half the oil in a large pan. Add the onions and cook over a medium heat for 10 minutes until soft. Add the celeriac, apples and thyme and cook for 2-3 minutes. Add the stock, season and simmer over a low heat for 30 minutes until the celeriac is tender. Remove from the heat and blitz with a hand blender until smooth. Stir in half the crème fraîche. Heat the remaining oil in a pan and fry the sage until crispy. Spoon the soup into bowls and top with the remaining crème fraîche. To serve drizzle with olive oil and sprinkle with the crispy sage leaves and hazelnuts.*

**Celeriac and Potato Dauphinoise**

*25g butter, plus extra for greasing  
500g celeriac  
568ml double cream*

*500g potatoes  
4 cloves garlic, finely chopped  
280ml crème fraîche*

*Preheat the oven to 180C/ 160C Fan/ Gas 4. Lightly butter a large ovenproof dish. Peel and finely slice the potatoes. Peel the celeriac, quarter and finely slice the potatoes. Peel the celeriac, quarter and finely slice. Layer the vegetables randomly in the dish. Put the remaining ingredients in a large pan, bring to the boil then season. Pour into the dish, cover with foil and bake for 40 minutes. Check halfway through and pat down with a spatula. Uncover and bake for a further 10-15 minutes until golden.*

I spent last week haunted by the spectre of Elkie Brooks. A friend had asked if I wanted to go with her to see her play a concert in Scunthorpe as she had to write about it.

While I said 'Yes', I was thinking 'No, I really don't....and why am I saying 'yes'. I remember hating her back then and I hate her even more now as the one song I could recall " Pearl's a singer.....( she stands up when she plays the piano.....)" took me hostage and played itself on perpetual ghostly replay. I had to endure a whole week of that line going through my head over and over again like a form of torture. The concert date ever-approaching.

The day before the concert, with trepidation I emailed my friend who had interviewed her the day before... " How did the interview go ? You don't still have to go to the concert do you ?" She replied that she did as was being seated next to Elkie Brooks husband. So not only did we have to drive down the A1 and M62 and back in the dark on a miserable night to a miserable concert, we would be unable to slink in, stand at the back and slink out again. We would be somewhere right at the front. I was so distraught at the prospect I couldn't even answer her email. I guess silence speaks a thousand words.

The next day I stayed silent again, kept my head down, in dread of a text or an email to make arrangements. I checked out how long it took to drive to Scunthorpe. While I am always late, my friend is always early and I figured that if she hadn't been in touch by 5pm, then I was safe. Well thank God, 5pm came and went and I had a lovely evening curled up with a cup of tea on the sofa watching Masterchef.

It's great being back in my house after it's spruce up for the Airbnb guests. I have working lightbulbs everywhere in the whole house, working smoke alarms, a serviced boiler, clean windows, carpets, upholstery, clean oven, well-organised crockery cupboards with mugs in neat rows, a newly created TV room, TV's in all the bedrooms, locks on bathroom doors, toilet roll holders, bath mats – the list is endless. The star of the show though is a cutlery insert in the cutlery drawer. It had always lived on a tea towel in the drawer. It's the best £12.99 I have ever spent and it is so satisfying unloading the dishwasher and having separate compartments to grade the spoons, knives and forks into. Oh the simple things that can bring us happiness. I bought it on ebay. A week later I had an email from the vendor. The email said it had come with a 1-yr warranty but that by filling out the attached form I could extend the warranty free of charge to 5 years..... for a cutlery tray. Don't worry, I didn't.

Kind wishes,

Isobel