

TIME: 60 Mins**SERVING:** 4 people

INGREDIENTS:

1 celeriac root weighing about 800g

25g butter

200g cooked ham broken into chunks

Sea salt & freshly-ground black pepper

200g home-made white breadcrumbs

1 tablespoon dried herbs

2 eggs, beaten

Plain flour

Sunflower oil for frying



Peel the celeriac and cut into large chunks. Place in pan with the butter, a pinch of salt and just enough water to cover and simmer until tender. Drain and allow to stand. Spread the breadcrumbs and herbs on a baking sheet and bake in the oven at 190C gas mark 4 for 10-12 minutes until golden brown. Allow to cool completely and whizz to a very fine crumb in a food processor. Clean out the bowl, add the ham and pulse until well shredded. Mash the celeriac in a bowl, season generously and mix in the ham. Using a tablespoon at a time roll into croquettes, place on a parchment-lined baking sheet and refrigerate for at least two hours. Place the flour in a shallow dish, the beaten eggs in another and the breadcrumbs in a third. Heat the sunflower oil in a frying pan. Roll the croquettes first in the flour, then the egg and finally the breadcrumbs and fry until crisp. Serve while still warm and accompanied by a bowl of mayonnaise thinned with a little lemon juice.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: