



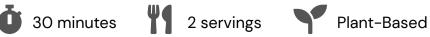
### **Product Spotlight:** Celeriac

Also known as celery root, celeriac has a sweet, subtle flavour like celery. Use a sharp knife to remove the peel before cooking.

## **Baked Ratatouille**

### with Butter Bean Mash

Oven-roasted ratatouille vegetables served on a bed of celeriac and butter bean mash, drizzled with balsamic and basil oil.







Sauce it up!

You can cook the vegetables in a sugo or chopped tomatoes if you prefer a saucier ratatouille!

### FROM YOUR BOX

CELERIAC	1
ZUCCHINI	1
BABY EGGPLANT	1
ΤΟΜΑΤΟ	1
YELLOW CAPSICUM	1
BUTTON MUSHROOMS	150g
BASIL	20g
TINNED BUTTER BEANS	400g
GARLIC CLOVE	1

### FROM YOUR PANTRY

olive oil, salt, pepper, balsamic vinegar, dried Italian herbs

### **KEY UTENSILS**

saucepan, oven tray, stick mixer or blender

### NOTES

You can add a dried herb, nut cheese or nutritional yeast to the mash for added flavour!

Use a stick mixer to whip the mash for a smoother consistency.



# Scan the QR code to submit a Google review!



### **1. COOK THE CELERIAC**

#### Set oven to 220°C.

Peel and dice celeriac. Add to a saucepan and cover with water. Bring to a boil and cook for 10 minutes or until tender. Reserve **1/2 cup cooking water** before draining (see step 4).



### **2. ROAST THE VEGETABLES**

Dice zucchini, eggplant, tomato and capsicum. Quarter mushrooms. Toss on a lined oven tray with **2 tsp Italian herbs**, **1 tbsp balsamic vinegar**, **2 tbsp olive oil**, **salt and pepper**. Roast for 20–25 minutes until cooked through.



### **3. PREPARE THE BASIL OIL**

Roughly chop basil leaves. Blend together with **1/4 cup olive oil** and **1 tbsp balsamic vinegar** using a stick mixer or blender until finely chopped. Season with **salt and pepper**.



### 4. MAKE THE MASH

Drain beans and add to pan with celeriac. Add 1 crushed garlic clove and reserved cooking water. Mash with a potato masher, or blend using a stick mixer to desired consistency (see notes). Season with **salt and pepper** to taste.



### **5. FINISH AND SERVE**

Divide butter bean mash among shallow bowls. Top with roast vegetables and spoon over basil oil to taste.

