

## CELERIAC AND LENTIL GRATIN

(The nutty celeriac has a wonderful texture and the creamy tomato sauce lends the lentils a touch of luxury. Serve with a big green salad and some really good bread.)

Serves 6. Prep 10 mins. Cook 1 hour 5 mins

### Ingredients

2 tbsp olive oil  
1 onion, finely sliced  
4 cloves garlic, crushed  
2 x 400 cans chopped tomatoes  
300g whole brown or green lentils (not red lentils, as they will collapse into a mush)  
salt and pepper  
large handful parsley, roughly chopped  
225ml double cream  
1 celeriac, about 1kg, peeled, quartered and finely sliced  
zest and juice of half a lemon  
100g vegetarian Parmesan-style cheese, grated

### Method

1) Preheat the oven to 190/fan 170C/gas5/. Heat the oil in a large saucepan and cook the onion until soft and beginning to turn golden. Add the garlic and stir until its wonderful smell wafts up from the pan. Tip in the tomatoes and simmer for about 10 minutes.

2) Meanwhile, put the rinsed lentils in a pan, cover with about 5cm of water and simmer for about 20 mins until just soft and creamy rather than al dente. Drain if necessary, and then season with salt and pepper. Stir in the parsley and 3 tablespoons of the cream.

3) Add the celeriac to the tomato sauce, cover and cook for about 15 mins or until tender. At first, there will not appear to be enough tomato sauce, but the celeriac will release plenty of moisture as it cooks. When the celeriac is tender, add the remaining, the lemon zest and juice, and season with salt and black pepper to taste.

4) Layer the celeriac and tomato mixture alternately with the lentils in a large, shallow ovenproof dish, finishing with a layer of celeriac. Sprinkle with the grated Parmesan-style cheese and bake for about 30 mins, until nicely browned on the top.

Note 1. This recipe is vegetarian not vegan, but I use vegan cream and vegan cheese (grated), so no problem!

Note 2. I'm afraid I never stick rigidly to a recipe (maybe more garlic, for instance), so do your own thing. It's delicious combined as the recipe suggests, but it's also nice to just have the celeriac in tomato sauce on its own. And the creamy lentils are nice on their own too. HAVE FUN!