Country Style Celery Root

INGREDIENTS

- 3/8 cup (85 g) butter
- ½ pound (250 g) carrots, peeled,
- and thinly chopped
- 1 onion thinly chopped
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon sugar
- 4 tablespoon vegetable or
- chicken broth
- 1 large or 2 little celery- roots
- ½ cup (125 ml) grated cheese
- butter

PREPARATION

1. Preheat the oven to 325F (160C).
2. In a casserole heat ¼-cup (60 g) measure of butter over moderate heat.
3. Add the carrots, the onion, the salt, the pepper, the sugar and the broth.
4. Cook for 5 minutes stirring occasionally.
5. Cover, reduce to a simmer and cook for 15 minutes or until the vegetables are very tender.
6. Peel the celery-root keeping a round shape, slice into 1 ½ inch thick (3 cm).
7. Pour the root in a casserole, add boiling water not to cover.
8. Cook for 10 minutes or until tender.
9. Drain and rinse over fresh water.
10. Scoop out the half of the flesh. Spoon the mixture of the carrots-onions into the center of each slice of the celery-root.
11. Place the stuffed slices on a baking sheet, sprinkle the grated cheese on top and cover with bits of butter.
12. Bake for about 20 minutes or until the celery-root is tender and the cheese is golden brown