



Grilled celeriac

with lemon sour cream and Swedish summer pesto

2 - 4 servings

1 large celeriac
3/4 cups sour cream
zest from 1 lemon
sea salt and freshly ground black pepper

Pesto

1/2 cup chopped dill
1/4 cup chopped flat-leaf parsley
1/4 cup chopped chives
1 small crushed garlic clove
100 g grated ripe hard cheese, for example Gruyère or Cheddar.
60 g toasted sunflower seeds
1 tbsp freshly squeezed lemon juice
zest from 1 small lemon
ca 3/4 cups rapeseed oil
salt and black pepper

1. Grill the celeriac with indirect heat, alternately place it directly on the charcoal. Put the lid on the grill. Attend to the celeriac every now and then, and turn it around. Make sure that the charcoal is still very hot.

2. Prepare the pesto in the meantime. Place all the ingredients, except the oil, in a food blender. Mix to a crumbly paste. Keep mixing and drizzle the oil into the paste. Season to perfection with salt and black pepper.

3. Whisk the sour cream together with lemon zest.

4. When the celeriac is burnt all around and soft all the way through (check with a skewer), it is done. Cut it into halves and scoop out the center. Place it on a platter and drizzle with sour cream and pesto. Season with salt and black pepper.

Enjoy!

