

Smashing Celeriac Mash

Celeriac is a scary looking vegetable really: hard, brown, knobbly and vaguely spherical, with possibly a leaf of two still attached at the top. It's a beautiful thing when it comes to eating though: you can slice it thinly or grate and use in salads; cook in soups (great with strong cheese); in stews; use in a gratin (see the fennel gratin recipe and try with mushrooms); roast it (it becomes very sweet with just a hint of celery flavour); or, my personal favourite, mash it up with a load of potatoes. It becomes lovely and creamy, and adds a subtle celery flavour to the spuds. The serving idea below is a bit radical, but give it a go for a crazy fusion of raw and cooked flavours. You could also use other infused oils such as chilli or lemon to mix it up a bit.

Serves 2

400-500g potatoes

½ celeriac

2 cloves garlic

4-5 tbsp extra virgin olive oil

pinch sea salt

pinch cracked black pepper



Peel and cube the potatoes and celeriac (NB: the larger you leave the pieces, the more flavour they will retain, but will take longer to cook). Cover with water in large saucepan and boil; simmer for 20 minutes, or until tender. Meanwhile warm the oil and crushed garlic gently in a pan. Drain the potatoes and celeriac, and put back in the saucepan. Add half the oil and garlic, season and mash well; drizzle the rest of the oil and garlic slowly in as you're mashing. Serve with sausages and some steamed greens. You could also make a well in the middle of the mash and pour in some more oil: then add salad leaves, grated carrots and raw thinly sliced greens in the middle, to make a warm edible salad bowl; or a dipping bowl.



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This week we love... Chocolate!

With just over a week to go now until Easter, we can't help dreaming of chocolate! We stock a variety of Fairtrade and organic chocolate, some luxury and some for every day. Our 100g **Divine milk chocolate bars** are extremely good value at £1.87 and a lovely weekly treat.

It's interesting when you start price matching: our main wholesaler (ethical co-operative Essential Trading in Bristol) supply us with **Green & Blacks** 180g Easter Eggs at an RSP of £6.59, and the kid's Explorer Eggs at £3.49; the same price if you buy direct from G&B on-line. Waitrose prices last Sunday were £6 and £3.59 respectively; our Explorer Eggs were cheaper already, and we have now reduced the larger eggs to match Waitrose.

We also have beautiful Easter Chicks made by **Plush Chocolates**, an Oxfordshire Fairtrade company, £7.99; plus adult indulgences such as chocolate-coated brazils and apricots. For those who can't do dairy, we have **Moo Free** 100g eggs at £3.99. So let's celebrate the long-awaited beginning of spring in chocolatey style!



Purton
Farm Shop



Open Tuesday-Friday 9.30am-5.30pm
Saturday 9.30am-4pm
Sunday 11am-4pm

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