

Celeriac and Potato Gratin

From Vegetarian Times Magazine

- 3 medium red potatoes (1 lb)
- 1 to 3 tablespoons olive oil
- 2 cloves garlic, minced
- 1 tsp. dried basil
- 15 oz. can whole tomatoes, chopped, juices reserved
- 1 large celeriac (about 12 oz)
- 1 medium red onion, quartered and sliced (1 1/2 cups)
- 2 small stalks celery, chopped (1 cup)
- 1 cup dry white wine or vegetable broth

Bring a large pot of water to a boil. Slice potatoes 1/4 inch thick. Peel celeriac; slice in quarters and then cut quarters into 1/4 inch slices. Add salt to taste to boiling water, then add potatoes and cook until just tender, about 5 minutes. Using a slotted spoon, remove potatoes to a bowl, then add celeriac to boiling water and cook until just tender, about 4 minutes. Remove celeriac to bowl with potatoes. Reserve cooking liquid.

In medium skillet, heat oil over medium heat. Add onion, garlic, celery and basil and season to taste with salt and pepper. Cook, stirring often, until softened, about 5 minutes. Add wine, increase heat and cook to reduce wine by half, about 5 to 7 minutes. Add tomatoes and their juices plus 1/2 cup of reserved cooking liquid.

Preheat oven to 375 degrees. Grease a 2 quart baking dish. Ladle half of the tomato mixture in bottom of prepared pan. Make a layer of alternating potato and celeriac slices, season to taste with pepper. Repeat, using remaining potato and celeriac slices. Cover with remaining tomato mixture. Cover and bake until potatoes and celeriac are tender, about 45 minutes. Remove gratin from oven and let stand 10 minutes before serving. Serve warm.