

Scalloped Celeriac and Potatoes

Farmer John's Cookbook

Butter for greasing the baking dish

1 pound celeriac, peeled, halved, sliced about 1/8 inch thick

1 pound baking potatoes, peeled, sliced about 1/8 inch thick

Salt

Freshly ground black pepper

1 cup grated Gruyere or domestic Swiss cheese, divided

1/2 teaspoon dried thyme

2 cups chicken, beef, or vegetable stock

2 tablespoons butter

1. Preheat the oven to 350F. Grease a 2-quart baking dish with butter.
2. Place the celeriac and potatoes in alternating layers with salt and pepper. At about the halfway point, add 1/3 but cheese in an even layer; sprinkle with the thyme. Continue with the celeriac and potatoes, until you have used all of your slices (don't go all the way to the top edge; leave a little room to allow the liquid to boil).
3. Pour the stock over the celeriac and potatoes. Dot with butter. Cover with foil and bake for 45 minutes. Remove the foil and bake for 15 minutes more. Sprinkle the remaining 2/3 cup cheese over the top layer, add several grindings of fresh pepper, and bake until the cheese turns golden, about 15 minutes.
4. Let stand for 10 minutes before serving.

Serves 6