

Celery Root Quinoa Crumble

Number of Servings: 12

Prep Time: 20 minutes

Cook Time: 45 minutes

Ingredients

9x13 buttered or oiled casserole dish

For the crumble

1-1/2 cup quinoa rinsed well

3 cups water

1-bay leaf

In a saucepan w/lid place the rinsed quinoa, water and bay leaf on high heat and bring to a boil. Reduce to low, cover and let cook 15 minutes. Remove from heat and set aside to cool.

Celery Root and sweet potato filling

2 Tbsp olive oil

2 leeks with whites and greens, thinly sliced and rinsed well to remove dirt between leaves.

4 cloves garlic minced

4 cups peeled, diced sweet potato

4 cups diced, peeled celery root; about 1-large size root

3 cups vegetable broth*

1 Tbsp fresh minced parsley or 2 tsp dried

1 tsp sea salt or keg steak salt

few cranks of pepper.

1 bay leaf

Quinoa crumble

3 cups cooked quinoa

2/3 cup brown rice flour

1/2 cup quinoa flour or millet flour

1/2 cup parmesan cheese grated, plus more for the top

280g (1 cup) cold unsalted butter cubed

2 tsp thyme or 1 Tbsp fresh thyme chopped or herbs de provence

1 tsp sea salt or keg steak salt plus more for the top

few cranks of pepper

1/2 cup pine nuts, preferably toasted for the topping

Instructions

Filling

Celery Root Quinoa Crumble

In a large pan or Dutch oven, heat olive oil and add the leeks and garlic. Sauté until translucent. Add celery root and sweet potato, sauté 5 minutes. Add the broth, and season with salt and pepper. Let simmer on medium low heat for 10-15 minutes, just until the celery root is fork tender but not mushy.

Remove bay leaf, adjust seasonings if needed then pour into prepared casserole dish.

Crumble Topping

In a food processor or large bowl, combine all ingredients and pulse or use a knife or fingers and cut butter in until it resembles wet sand.

Place topping evenly over the top of filling. Sprinkle with pine nuts, parmesan and lightly shake salt and pepper or keg steak salt over the top.

Bake in a 350F oven for 45 minutes

*Pressure cooker veggie broth (makes for a great winter drink, too)

6 cups water

1 carrot washed but not peeled

1 onion washed but not peeled or 1 leek with greens, cut in half

2 garlic cloves

1 bay leaf

1 celery stalk

1 tsp salt, 1 tsp peppercorns

Cook at high pressure 30 minutes, strain and store in fridge.

Adapted from Small Plates & Sweet Treats by Aran Goyoaga