



Rutabaga with mustard-sugar crust

A recipe for 4 persons

Ingredients

- 1 whole rutabaga, approx. 500g or alternatively 1 celeriac
- 12 cloves
- 1 tablespoon sunflower oil/canola oil
- Salt, pepper, smoked salt
- 30 g unrefined sugar
- 20 g grained mustard

1. Preheat the oven to 180 degrees Celsius.
2. Wash and cut the rutabaga on all sides with a knife about 1 cm deep in a zigzag pattern (like a real crust roast).
3. Spike the rutabaga with the cloves.
4. Oil the rutabaga and season lightly with salt, pepper and smoked salt. Wrap the rutabaga in a large piece of baking paper and place in an ovenproof dish, bake in a preheated oven at 180 degrees Celsius for 60 minutes. Test with a fork to see how cooked the turnip is.
5. Mix the sugar and the mustard. Remove the pre-cooked rutabaga from the oven, free it from the baking paper and brush or rub it on all sides with the sugar/mustard mixture. Return the rutabaga without the baking parchment to the ovenproof dish, place in the oven at 160 degrees Celsius for a further 60 minutes and continue baking.
6. In the meantime, the rutabaga can continue to be rubbed with the sugar/mustard mixture. Remove the rutabaga from the oven and cut into slices.
7. The rutabaga can be served freshly sliced with mashed potatoes and a lamb's lettuce salad or sliced and served cold on bread the next day.

Mustard preparation

(makes approx. 400g)

- 1 teaspoon sea salt
- 75 g brown mustard seeds
- 75 g yellow mustard seeds
- 100 ml apple vinegar

Soak and purée the ingredients. Fill into a clean screw jar and keep in the fridge for approx. 4 weeks.

