

MINI PULLED CELERIAC SLIDERS

Gary Parsons, *H&B Group Development Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

MINI PULLED CELERIAC SLIDERS

Chef Gary Parsons

Ingredients

SERVES 10 PORTIONS

HS550 Sweet & Smoky BBQ Sauce	350ml
HS401 Green Kraut Relish	100g
DA105 Dell'ami Arbequina Olive Oil	20ml
IN019 Cornish Sea Salt	15g
Celeriac, Peeled and Cut Into Chunks	1kg
Brown Sugar	18g
Pepper	2g
Garlic Powder	5g
Onion Powder	5g
Chilli Powder	5g
Smoked Paprika	2g
Thyme	3g
Cumin	4g
Nutmeg	0.5g
Mini Brioche Bun, Cut in Half	10
Washed Baby Gem Lettuce	1

Method

1. Pre-heat the oven to 180°C. Mix all of the dried spices together. Peel and cut the celeriac into chunks and place in a medium bowl, then drizzle with the oil. Rub the seasoning all over and transfer to a baking tray, then cover in foil. Bake for 1 hour and 20 minutes.
2. Remove from the oven and gently pull apart with two forks. Ladle over 100ml of the BBQ sauce and cover again. Bake for a further 30 minutes. Remove from the oven, pull again, ladle over another 100ml of BBQ sauce and bake for a final 30 minutes. Pull again and gently stir together, scraping in the dark sticky edges. Leave to cool slightly before serving.
3. Spoon 80g of the pulled celeriac onto the bottom half of the bun, then pour some more of the Sweet & Smoky BBQ Sauce. Add a leaf of baby gem lettuce, a spoonful of the Green Kraut Relish and finish with the other half of the mini brioche bun.



MINI PULLED CELERIAC SLIDERS
with sweet and smoky barbecue sauce

Dell'ami Arbequina Olive Oil

Sourced from the sunny valleys of Córdoba in Andalucía, early harvest Arbequina olives give this oil glorious flavours of green apple, artichoke and creamy avocado. Its delicate flavour makes it perfect for dressing burrata and air-dried hams. Even better, is a drizzle over chocolate ganache with a pinch of sea salt.

Sweet and Smoky BBQ Sauce

A Harvey & Brockless own creation with a prominent smokiness and a fruit aroma. The perfect accompaniment for pulled pork, ribs or jackfruit as a marinade or sauce. Alternatively it can be brushed over salmon. It has a baked mild vinegar heat on the nose and an intense smoke flavour, a rich, treacle-like fruit sweetness, mild acidity and a mild pepper/chilli finish.

Green Kraut Relish

A Harvey & Brockless own creation combining fresh sauerkraut cooked with cucumber and dill in cider vinegar; a perfect accompaniment to a charcuterie board, or to top off any burger. It also works well with pastrami, emmental or even in a Green Kraut relish bagel.

Cornish Sea Salt

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.
