

Green vegetable and celeriac pie

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Looking for vegetarian recipes? Try this vegetable and celeriac pie with crispy pastry.

Ingredients (serves 2-4)

- 1 large celeriac, peeled and diced finely
- ½ cup cream, lactose-free cream or milk of your choice
- Good pinch of salt, pepper and nutmeg
- ½ small cauliflower, cut into florets
- 8 Brussels sprouts, cut in half lengthways
- 1 bunch [broccolini](#), woody ends trimmed
- 2 fresh sprigs rosemary
- 1 sheet butter puff pastry or gluten-free puff pastry (optional)
- ½ tsp sesame seeds
- 2 tbsp olive oil

Method

Preheat oven to 230°C (210°C fan-forced), or according to your puff pastry packet instructions.

Place celeriac in a small saucepan and cover with water. Bring to the boil and cook for 10 minutes, or until celeriac is tender. Drain half the water and add cream or milk of your choice and spices, then

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using a stick blender process to make a smooth puree. Set aside.

Heat oil in an oven-proof skillet over medium-high heat and add cauliflower. Cook for two minutes on each side or until lightly golden. Add Brussels sprouts and stir fry for a minute.

Remove from heat and top with broccolini. Pour over the celeriac puree and spread evenly around the vegetables. Top with a thawed puff pastry sheet, if using, and score the top gently with a sharp knife. Sprinkle with sesame seeds.

Bake for 15 minutes or until the pastry is puffed and golden (10 minutes without the pastry). Serve immediately.

Recipe from Martyna Angell, Wholesome Cook.

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