

Lamb rack on celeriac mash

Search:

- [Dinner](#)
- [Lamb](#)
- [Recipes](#)

Lamb rack on celeriac mash

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)



Rate this recipe

1 person is cooking this [Count me in](#)

Looking for recipes to keep you warm this winter? We love this lamb rack and celeriac mash recipe!

Ingredients (serves 2)

- 1 lamb rack
- One celeriac
- 2 potatoes
- Small amount of rocket
- Knob of butter
- Salt and pepper

Method

Peel celeriac and potatoes, cover with water and simmer until tender.

Mash together with butter, salt and pepper and cook lamb rack until medium rare (cook for longer if desired).

Cut in half and arrange on celeriac mash.

```
function displayNutrition(msg) { $('.nutrition-label-container').text(msg); $('.nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('.result').html(data); alert('This recipe was added to your favorites list'); }); }
```