

Celeriac and Potato Pancake

Ingredients

2.5 lbs Yukon Gold Potatoes, peeled
1 lb Celeriac, peeled
1/2 cup of Yellow onion or White
1 Egg, beaten
1.5 tsp of Salt
1/4 Tsp of Pepper
Some type of oil: Ghee, butter, olive oil, coconut oil

Step 1: Preheat the oven to 350 degrees

Step 2: Shred the potatoes, celeriac and onion. To do this either use the large holes on a box shredder or with a food processor. The grater on my food processor is just ok so I used my box shredder.

Step 3: Mix the potato, celeriac, onion and 1.5 tsp of salt in a bowl. Cover for 10 minutes.

Step 4: In batches start to remove as much water as possible from the mixture. Use cheese cloth or a kitchen towel and really squeeze. This is very important! I think I worked on increasing my grip strength in this step.

Step 5: Heat your 2 tablespoons of your oil of choice in a skillet over medium heat. Next place the pancake mixture in the skillet.

Step 6: Press the pancake mixture into the skillet. Then take a spatula and run it around the edge of the skillet. Cook for 10 minutes.

Step 7: Run the spatula around the edge again to loosen. Flip the pancake over onto a plate.

Step 8: Heat another 2 Tablespoons of your oil and slide the pancake bake into skillet, cooking the other side. Cook for 15 minutes.

Step 9: Move the skillet to the oven and finishing baking for 15 minutes.

Step 10: Remove from the oven. Cut into slices and serve plain or with sour cream and some fresh chives!