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**Typ:** Gemüse

**Quelle:** BBC Food: <https://www.bbc.co.uk/food/recipes/war>

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**Bemerkungen:** This comforting yet luxurious gratin can be served as a main course or side-dish. Celeriac is often served raw in a mustardy sauce as celeriac rémoulade, and this dish uses the same flavour combination. Include the ham or not, as you prefer. You can also grate over Parmesan or Cheddar for extra flavour before it goes in the oven.

Wir stellen die Kapern in Frage.

**Zutaten** 300 g potato (1 large baking potato), peeled or scrubbed and cut into 1cm slices  
2 banana shallots, finely sliced  
3 tbsp finely chopped flatleaf parsley  
350 g peeled celeriac (about ½ large one), finely sliced  
50-100 g air-cured ham, such as Parma or Serrano, thickly sliced (optional)  
1½ tbsp capers, rinsed well and drained  
300 ml full-fat crème fraîche  
500 ml full-fat milk  
1½ tbsp Dijon or grainy mustard  
1 garlic clove, finely chopped  
sea salt and freshly ground black pepper

**Rezept:**

1. Preheat the oven to 200C/180C Fan/Gas 6.
2. In a large bowl, mix the potato, shallots, parsley, celeriac and ham, if using. Add the capers and season with pepper and a pinch of salt. Tip the mixture into an ovenproof dish (approximately 30cm square and not too deep).
3. Heat the crème fraîche and milk in a small pan. Stir in the mustard and garlic and season with half a teaspoon flaky sea salt and pepper. Bring to a gentle boil, then pour over the gratin. It won't cover the vegetables – that's fine.
4. Bake for 1 hour 15 minutes, or until the vegetables are tender. Cover the top with foil if it is getting too brown. Leave to sit for 5 minutes before serving.