

TARTE TATIN OF CELERY ROOT, LEEK & POTATO

INGREDIENTS:

- 6 ounces celery root (celeriac), peeled
- 6 ounces potato, peeled
- 2 tablespoons butter
- 1 leek (white part only), chopped, or 4 shallots, chopped
- Salt and pepper
- 2 garlic cloves, chopped
- 1 teaspoon tarragon leaves, chopped
- A few drops lemon juice
- 10 to 12 ounces puff pastry dough
- Tarragon sprigs, if desired

INSTRUCTIONS:

Preheat the oven to 375°.

Thinly slice the celery root and potatoes. Heat the butter until it foams, then add the celery root and potatoes and cook quickly until they are golden but not cooked through, about 5 minutes. Add the leeks or shallots and cook another few minutes. Season with salt and pepper. Fold in the garlic and chopped tarragon, then the lemon juice. Arrange the celery root and potatoes evenly in a 12-inch pie pan.

Roll out the pastry on a floured board into a circle slightly larger than the diameter of the pie pan. Gently fit the pastry over the top of the vegetables, letting the excess hang over the sides of the pan. Trim the pastry even with the edge of the pan, then roll the edges facing inward. The pastry will have a sort of border now, and cover the vegetables but not go up the sides of the pan.

Bake until the pastry is golden brown, about 30 minutes. The vegetables will be tender and creamy-cooked through.

Invert the tarte onto a serving plate. Any pieces of potato or celeriac that cling to the bottom of the pan can be plucked off and arranged on the tarte.

To serve, cut into wedges and garnish with tarragon sprigs and a tomato-vinaigrette, if desired.

Serves 4.

PER SERVING: 450 calories, 6 g protein, 52 g carbohydrate, 25 g fat (8 g saturated), 16 mg cholesterol, 75 mg sodium, 9 g fiber.