



MINUS8
VINEGAR & VERJUS

CELERIAC RAGOUT

By: Chef Guillaume Chambon

"Perfect for the weather getting colder."

VEGET8 VINEGAR

Icewine & tomato vinegar made from Cabernet Franc grapes grown to taste vegetive, is blended with vinegar we made from ripe local San Marzano & Roma tomatoes.

Ingredients:

2 kg of celeriac cut into 30g pcs plus
200 g celeriac cut into 2cm cubes
Sous Vide Bags
1 Shallot
Bacon
Butter
Dash of Cream
½ Garlic Clove
Salt as needed
Veget8 Vinegar for finishing drizzle

Celeriac Ragout Recipe:

- Cook rough 30g celeriac pieces with half their weight in water (2kg celeriac, 1 L water) in SV bag for 12 hours at 83°C
- Discard pieces and reduce the extraction to a syrup.
- Cook about 200 g of 2 cm celeriac cubes at 83°C in a SV bag with salt and a little butter for about 1h30.
- In a pan sweat 1 finely chopped shallot in some butter until golden, add half a garlic clove finely chopped, sweat until golden, add the celeriac pieces, sweat for 2 min, add some reduced extraction
- add salt if needed.
- Add a dash of cream so it just coats the pieces once reduced
- Finish with some Veget8 vinegar.



Celeriac Ragout

- tarragon butter
- celeriac extraction
- bacon espuma
- crispy bacon

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