

Baked celery with spinach, onions, and hazelnuts with CAMBOZOLA Black Label

Ingredients for four servings:

150 g CAMBOZOLA Black Label
450 g celery root
3 tbsp olive oil
100 g spinach
50 g hazelnuts
1 red onion
2 tbsp balsamic vinegar
Salt
Pepper



Preparation :

1. Preheat the oven to 200°C (convection oven: 180°C). Wash and peel the celery. Cut off the roots and cut into 1.5 cm thick slices. Place the slices on a baking tray lined with baking paper. Brush 2 tbsp olive oil on both sides and sprinkle with salt. Bake for about 45 minutes until the celery is golden brown and soft.
2. Toast the hazelnuts in a hot pan until lightly browned. Leave to cool slightly and chop into pieces. Peel and slice the red onion. Mix the red onion, spinach, and hazelnuts in a bowl. Season with 1 tbsp olive oil, 2 tbsp balsamic vinegar, salt, and pepper.
3. Remove the roasted celery from the oven, arrange on plates, and top with the salad. Serve with a piece of CAMBOZOLA Black Label on top of the salad.

Preparation time: approx. 1 hour and 15 minutes.

Per serving approx. 1361 kJ, 324 kcal, protein: 12.7 g, fat: 28.5 g, carbohydrates: 4.5 g

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