

CELERY ROOT PICKLE

INGREDIENTS

- 1 celery root, from your local farmer
- for the dressing:
 - 1 clove of garlic
 - 1 tsp lime juice
 - 1/2 tsp fish sauce
 - 1/2 tsp palm sugar, melted
 - 1 shallot

DIRECTIONS

1. Peel and clean one celery root generously. Slice the now outer layer with a mandoline (vegetable slicer) into fine, wide strips.
2. Melt the palm sugar with a little water in the microwave. Mix all the ingredients for the dressing together. Toss the celery strips in the dressing and arrange artfully on a plate.

EXTRA TIP

The inside of the celery root can be diced, dried and stored. If needed, the dried pieces can be used in sauces or broths.

TOM KHA SOUP

INGREDIENTS

- 1 ltr coconut milk
- 50 g galangal
- 50 g lemongrass
- 2 medium red onions
- 4 kaffir lime leaves
- 3 tsp lime juice
- 3 tsp fish sauce
- 1 tsp palm sugar
- 5 g salt

DIRECTIONS

1. Cut the galangal and lemongrass into small pieces and put them in a pot with the coconut milk. Add a quartered onion. Bring to a boil and add fish sauce, lime juice, salt and palm sugar.
2. Cut another red onion in half, carefully break them into their individual layers and let them steep in the soup for a few minutes.
3. When they are cooked, remove the onion layers from the soup, place them in bowls like small boats and fill them with the tom kha soup.