Bone marrow made from celery root



Ingredients

12

- 1.5 pcs celeriac
- 150 g Bresc Smoked garlic puree
- 300 g smoked mackerel
- 75 g butter
- 1.5 pcs red onion
- pepper and salt
- 240 g Bresc Gremolata

Preparation method

Cut 12 pieces from the celeriac in the shape of a marrow bone and cut out the centre. Mix with the smoked garlic and vacuum-seal. Cook the celeriac sous vide at 80 °C for 60 minutes. Mix the mackerel with the butter and season with salt and pepper. Before serving, heat the celeriac and fill with the rillette. Garnish with the gremolata and some cress.

Used bresc products



Bresc Gremolata 450g



Bresc Smoked garlic puree 325g

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