



**we're smart.**  
with GREENYARD

At Zuidas in Amsterdam, chef Luc Kusters seductively perfects the cuisine of tomorrow. At Bolenius, he creates a delightful symbiosis of precious traditions and nurturing perspectives. This flagship of Dutch Cuisine invites you to deliciously explore new dimensions of exceptional Dutch gastronomy.

🌐 BOLENIUS-RESTAURANT.NL



RECIPE LUC KUSTERS  
PHOTOS WIM DEMESSEMAEKERS

## ROASTED & CANDIED CELERIAC SKEWER

🍴 SERVES 4 ⌚ 45 MINUTES

### For the celeriac skewer

- 1 large celeriac

### For the broth

- 1 celeriac (plus trimmings)

### Per 200 g celeriac juice

- 5 drops of green Tabasco
- 2 g salt
- Xanthan gum
- 15 g unripe grape juice

### For the celery leaf oil

- 2 small bunches of celery leaves
- 500 g sunflower oil

### For the celery angel hair

- 2 celery stalks

### For the garnish

- Young yellowish-green leaves from the middle of the bunch of celery

### The celeriac skewer

- 1 Clean the celeriac and cut into long 4 x 4 cm cubes.
- 2 Process into thin slices 2 mm thick using a mandolin or slicer.
- 3 Weigh the total weight of the slices (you need 65 g per person). Add 2 % salt (ca. 5 g) and mix well so that the salt is well distributed.
- 4 Vacuum-seal and brine overnight.
- 5 Fold the celeriac slices in half, stack and thread onto a skewer (using 65 g per person).

### The broth

- 1 Make juice from all the remaining celeriac using a juicer.
- 2 Bring to a boil up and pass through a fine cloth or coffee filter.
- 3 Season to taste with the remaining ingredients.
- 4 Thicken slightly with the xanthan gum.

### The celery leaf oil

- 1 Put all the ingredients in a blender and mix at full speed.
- 2 Heat to 80 °C.
- 3 Strain the oil through a cloth or coffee filter.

### The celery angel hair

- 1 Peel the length of the celery using a peeler.
- 2 Thinly slice and place in iced water for half an hour until it starts to curl.

### To garnish

- 1 Candy the celeriac in oil at 120°C for 5 minutes.
- 2 Lightly roast the candied celeriac skewer over a gas burner.
- 3 Mix 3 parts broth with 1 part celery leaf oil.
- 4 Drain the angel hair and drizzle with the celery leaf oil.
- 5 Place the celeriac in the centre of the plate. Place a nest of angel hair on top and garnish with the young yellowish celery leaves. Pour the broth around it at the table.

