



Celery braised in Orange

Serves 2-3

Ingredients

4 large sticks of celery
1 large carrot, diced
1 onion, diced
300ml/10fl oz/1/2pt jellied stock
juice of 1 orange
25g/1oz butter
65g breadcrumbs
seasoning
bouquet garni

Method

1. Wash the celery, cut and blanch it in salted boiling water.
2. Dice the onion and carrot and sweat them in butter. Add the celery, stock, orange juice and seasoning.
3. Place all the ingredients in a casserole dish and braise at 180C/350F/Gas4 for 1-1½ hours until tender, baste well.
4. Sauté the breadcrumbs in a little butter. Spoon over the top of the celery and bake until the breadcrumbs are brown and crispy, about 7 minutes.