

Lamb rack on celeriac mash

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Ingredients (serves 2)

- 1 lamb rack
- One celeriac
- 2 potatoes
- Small amount of rocket
- Knob of butter
- Salt and pepper

Method

Peel celeriac and potatoes, cover with water and simmer until tender.

Mash together with butter, salt and pepper and cook lamb rack until medium rare (cook for longer if desired).

Cut in half and arrange on celeriac mash.

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