



Braised Celery Recipe

Serve: 5

INGREDIENTS

2 Celery (trim heads and roots then wash and peel)
8g Vegetable Bouillon Mix (mix with the water)
300ml Water
1g Ground White Pepper

METHOD

1. Pre-heat the oven - 180C/gas 4.
2. Cut the celery stalks into suitable serving lengths.
3. Boil or steam until slightly softened then refresh.
4. Arrange the celery in a deep roasting tray.
5. Pour over the bouillon mixed with the water.
6. Season with the pepper.
7. Cover the tray tightly with foil.
8. Place in the hot oven until the celery is tender.

