JANUARY KING CABBAGE, FETA, CELERIAC, RAW PEAR, PICKLED LINSEED RECIPE

Serves 4

**Butter poached cabbage**

**Ingredients:**
1 January king cabbage
175g melted butter
Sea salt

**Method:**
Remove the outer leaves of the cabbage and reserve for the puree later.
Take the main cabbage heart and split it into 4 large wedges.

Place the cabbage in a deep cast iron dish, cover the cabbage in 75% butter and 25% water, along with some seasoning and place a lid on the pan. Bake in the oven at 110-120 degrees centigrade for around 3 hours.

Once cooked and cooled, remove the cabbage and pat it down slightly.

Next barbeque or blowtorch it, to give a lovely dark colour and a smoky flavour. Place on a metal tray, and gently pull back the leaves and crumble a little feta between the layers. Close them all back up and bake in the oven for 3-4 minutes to melt the cheese.

**Roast cabbage puree**

**Method:**
Using the outer leaves reserved from earlier, cut them down into smaller pieces, and cook them in boiling water until tender. In a heavy based saucepan, add some butter and colour it slightly. Add the cooked cabbage and really roast it off, keep it moving the whole time. When there is sufficient colour, transfer to a blender and blend to a smooth puree.
Celeriac Crush

**Ingredients:**
- 1 celeriac
- Sea salt
- Thyme
- Garlic
- Olive oil

**Method:**
Wash the outside of the celeriac thoroughly and place it on a large sheet of tin foil, large enough to encase the whole celeriac. Sprinkle liberally with sea salt, drizzle with olive oil, add the thyme and garlic, and wrap up in the foil. Bake in the oven at 180 degrees centigrade for around 1 hour 30 mins. Poke with a knife to make sure it is cooked all the way through. If not then continue to cook until very tender.

Leave it to cool on the side. Then un-wrap and split it in half. Using a spoon, scoop out the pulp, discard the leftover skin, and chop up the pulp until fairly fine. Season with a little butter and salt to taste.

**Pickled linseed**

**Ingredients:**
- 100g white wine
- 100g white wine vinegar
- 100g sugar
- 50g linseed

**Method:**
Boil the sugar, white wine and white wine vinegar together. Place the linseed into a container and immediately pour the hot liquid over them. Cover and leave to pickle for at least 24 hours in the fridge.

**To serve**

**Ingredients:**
- A couple of stems of cavolo nero
- Raw, thin slices of pear
- Raw, thin slices of cauliflower
- Raw crumbled feta

**Method:**
Take a large diner plate and swipe some roast cabbage puree down the centre. Next place the barbequed cabbage on the plate. Then liberally scatter some of the celeriac crush around the plate. Crumble some of the raw feta over the plate. Add the pear slices and cauliflower. Add the cook cavolo nero and drizzle some olive oil over it all. Serve immediately.