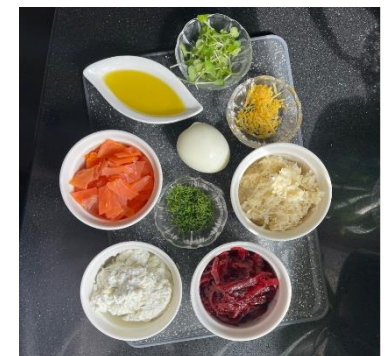


A la Herring under fur coat (for 4 servings)

Ingredients

- ♥ 1 celery root (circa 170 g, peeled ar. 140 g), boil it for 20 min.
- ♥ 1 beetroot (circa 160 g), boil it for 45 min. and peel it after
- ♥ 250 g ricotta
- ♥ 1 hardboiled egg
- ♥ 60 g smoked salmon, cut in small squares
- ♥ peel of 1 bio lemon, finely grated
- ♥ juice of 1/3 lemon
- ♥ 15 dill stems, finely chopped
- ♥ white, green & black pepper, sea salt, rose pepper corns (20 peppercorns)
- ♥ 4 t.s. extra virgin olive oil (EVOO) with expressive pungency & fruitiness
- ♥ micro plants for decoration



Preparation steps

- ♥ Grate the boiled* and cooled root veggies, beetroot – largely grated and celery root – finely grated (to stay fluffy)
- ♥ Season the beetroot with lemon juice, 2 t.s. EVOO, pinch of sea salt and green pepper to taste
- ♥ Place 3/4 ricotta in a bowl and season it with the lemon peels, 2/3 dill, 10 rose peppercorns (smashed in pestle & mortar) and 2 t.s. EVOO. Mix to a smooth cream
- ♥ In a serving bowl (I use transparent glass one with d 17cm) arrange the ingredients in layers:
 - 1st – beetroot on the bottom, 1/3 dill and 1/4 ricotta, spread in sprinkles (without pressing it);
 - 2nd celery root (without pressing it). Sprinkle pinch of salt and white pepper;
 - 3rd – grate finely the boiled egg and add pinch of black pepper;
 - 4th – arrange the salmon pieces to cover the surface;
 - 5th – place evenly with a large spoon the ricotta cream and spread it with spatula for a flat surface (without much pressing, it is key to keep the sensation of airiness of the layers)
- ♥ Decorate with micro plants and rose peppercorns guided by your intuition at the moment. Each one could discover their favourite decoration



~ Tips ~

*Boil the beet and celery root in separate pots, while placing the egg to boil for 10 min. together with the celery root (both are white coloured). The celery water is ideal for preparing a veggie broth afterwards.

I season the ricotta with expressive EVOO. The olive varieties Nocellara del Belice, Makri/ Maroneia, Kolovi, Tonda Iblea, Hojiblanca are a wonderful choice. Early harvests with their sparkling freshness are a great fit too.