



HEINZ BECK (WAHR Chef) & DAVID POSEY (JBF Chef)  
**CELERY ROOT 'RISOTTO' WITH APPLE, HAZELNUT AND BLACK TRUFFLE**

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## INGREDIENTS

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### **RICE WATER:**

- 1 Pint carnoli rice
- 1c Dry white wine
- +/-1 ½qt. Warm vegetable or veal stock
- Salt to taste

### **CELERY ROOT RISOTTO:**

Celery roots, peeled, sliced thin, and cut into 'rice' shape

Rice water

Parmesan

Butter

Salt

### **DISTILLED GRANNY SMITH APPLE**

#### **JUICE:**

Granny smith apple juice, juiced with green skins on and distilled

0.3% agar agar - powdered

0.75% gelatin sheets, silver strength soaked in cold water to hydrate

TT salt

# DIRECTIONS

## **RICE WATER:**

In a dry pot over medium heat, toast rice until fragrant (about 3 minutes) stirring constantly. Once rice is toasted, deglaze with white wine, cooking until the pan is almost dry. Turn heat to low and slowly add the warm stock a little at a time, about 6 phases total. While adding stock, stir rice constantly. When all the stock is added, the rice should be very wet and undercooked, looking as if it is almost sitting in a thickened broth. Cover rice with plastic wrap and steep for 5 minutes. Drain rice and press, extracting as much liquid as possible. Cover and chill. Hold cold until service.

## **CELERY ROOT RISOTTO:**

Place celery root in a wide mouth pan. Cover with rice liquid and bring to a simmer. Cook 'rice', stirring constantly, until liquid is reduced and creamy and celery root is tender, adding more rice water as needed. Season with salt and parmesan, and add a small knob of butter. Hold warm, and add a little water if mixture is too thick.

## **DISTILLED GRANNY SMITH APPLE**

### **JUICE:**

Weigh granny smith apple juice then place in a pot. Add agar powder to apple juice, whisking constantly. Place pot over medium heat and bring to a boil, whisking. Boil for one minute, then pull off the heat. Let juice cool slightly then add gelatin. Strain juice through a chinois into a plastic lined sheet tray. Let set in cooler for at least 6 hours, or until firm. Carefully cut gelee into medium sized cubes. Place in a deli container and hold in cooler.

## **TO PICK UP:**

Warm risotto.

Separately, warm veal demi-glace seasoned with a few drops of black truffle juice. Make a 'salad' of apple gelee, diced apple, chopped toasted hazelnuts, and celery leaves then season with salt and hazelnut oil.

Plate by placing a spoon full of hot 'risotto' in the center of a warmed bowl. Carefully spoon a small amount of truffled veal jus around risotto then add a spoonful of 'salad' over risotto. Finish by shaving fresh black truffle over the top.