



## INGREDIENTS

150 g CAMBOZOLA Black Label  
450 g celery root  
3 tbsp olive oil  
100 g spinach  
50 g hazelnuts  
1 red onion  
2 tbsp balsamic vinegar  
Salt  
Pepper

## Baked celery with spinach, onions, and hazelnuts with CAMBOZOLA Black Label

### INSTRUCTIONS

1. Preheat the oven to 200°C (convection oven: 180°C). Wash and peel the celery. Cut off the roots and cut into 1.5 cm thick slices. Place the slices on a baking tray lined with baking paper. Brush 2 tbsp olive oil on both sides and sprinkle with salt. Bake for about 45 minutes until the celery is golden brown and soft.
2. Toast the hazelnuts in a hot pan until lightly browned. Leave to cool slightly and chop into pieces. Peel and slice the red onion. Mix the red onion, spinach, and hazelnuts in a bowl. Season with 1 tbsp olive oil, 2 tbsp balsamic vinegar, salt, and pepper.
3. Remove the roasted celery from the oven, arrange on plates, and top with the salad. Serve with a piece of CAMBOZOLA Black Label on top of the salad.



75 minutes



4 servings



324 kcal  
1361 KJ  
12.7 g protein  
28.5 g fat  
4.5 g carbs