

Çam Fıstıklı Portakallı Kereviz

Çam Fıstıklı Portakallı Kereviz - Turkish celeriac salad with pine nuts, orange juice, beets and yogurt. Healthy, colorful meze ready in 25 minutes.

10 min

HAZIRLIK

15 min

PIRME

25 min

TOPLAM

4

PORSİYON

Medium

ZORLUK

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Malzemeler

- 1 celery
- 1 beet
- 3 tbsp strained yogurt
- 1 cup orange juice
- 0.5 cup pine nut
- 5 tbsp olive oil
- 0 salt

Yapılışı

- Prepare the celeriac**

Wash and peel 1 celeriac root. Using the large holes of a box grater, grate the celeriac into uniform shreds.
- Cook the celeriac**

Heat 3 tablespoons olive oil in a large skillet over medium heat. Add the grated celeriac and cook for 8-10 minutes, stirring occasionally, until tender and lightly golden.
- Toast the pine nuts**

In a small dry pan over medium-low heat, toast ½ cup pine nuts for 3-4 minutes, stirring constantly, until golden brown and fragrant.
- Make the orange sauce**

Add 1 cup fresh orange juice to the toasted pine nuts. Simmer over low heat for 10-12 minutes until the liquid reduces by half and becomes slightly syrupy.
- Prepare the yogurt base**

Spread 5 tablespoons Greek yogurt evenly across a wide serving platter, creating a smooth layer using the back of a spoon.
- Assemble the dish**

Spoon the cooked celeriac over the yogurt base, then drizzle the pine nut and orange sauce mixture on top.
- Season with salt and pepper to taste. Serve immediately at room temperature.**

?puçlar?

Choose celeriac that feels heavy and firm without soft spots, and store it in the refrigerator for up to two weeks for best quality.

Toast pine nuts over medium-low heat while stirring constantly, as they can burn quickly due to their high oil content.

Use thick, Greek-style strained yogurt for the best texture and to prevent the dish from becoming watery.

Grate the celeriac and beetroot on the larger holes of a box grater for the ideal texture that holds up well during sautéing.

Add the orange juice gradually while cooking to control the consistency and prevent the mixture from becoming too liquidy.

Allow the sautéed vegetables to cool slightly before placing over yogurt to prevent the yogurt from separating.

Fresh orange juice works best for this recipe, but if using bottled juice, choose one without added sugars for optimal flavor balance.

Prepare components separately and assemble just before serving to maintain the best texture and visual appeal.