

Vegetable flan

300g peeled and chopped celeriac

300g peeled and chopped carrots

400g Cocovite scrambled egg mix

85g horseradish sauce

2 spring onions, finely chopped

Salt and pepper

Boil the carrots and celeriac in water (with a pinch of salt) until cooked. Drain and puree in a blender. Place the carrots and celeriac in a large bowl and add Cocovite scrambled egg mixture along with the spring onions. Season with salt and pepper. Pour the mixture into an oven proof dish. Place in a bain-marie and cook for 40 minutes in an oven set at 100°C.

