

## Pot-Roasted Celery Root with Olives and Buttermilk

**6 SERVINGS** *In this surprising main course, Redzepi pot-roasts whole celery roots. Be sure to use small celery roots; larger ones will not cook evenly. The chef also cooks small heads of cauliflower in this way.*

- 3 Tbsp. plus 2 tsp. extra-virgin olive oil plus more for drizzling**
- 6 small celery roots (celeriac; each about 4 oz.), unpeeled, trimmed with some stem still attached**
- ½ cup (1 stick) unsalted butter, cut into 1" cubes**
- Kosher salt**
- 12 sprigs thyme**
- 6 sprigs rosemary**
- 6 sprigs sage**
- 1 Tbsp. coffee beans (optional)**
- 1 cup buttermilk**
- ½ lemon**
- ¼ cup oil-cured black olives, pitted, quartered lengthwise**

Heat 3 Tbsp. oil in a large heavy pot over medium heat. Add celery roots and cook, turning frequently, until golden, 8–10 minutes. Add butter and a large pinch of salt. When butter begins to foam, reduce heat to medium-low. Add herb sprigs, coffee beans, if using, and 1½ cups water. Cover and gently cook, adding more water by tablespoonfuls if pan is dry, until celery roots are very tender, about 1 hour.

Remove herbs and coffee beans (if using) from pot and discard. Baste celery roots with buttery juices in pot. Remove from heat. Transfer celery roots to a cutting board, slice in half through stems, and place 2 halves on each plate.

Meanwhile, very gently warm buttermilk in a small saucepan over low heat (it will break if warmed too much). Squeeze in a few drops of lemon juice and add remaining 2 tsp. oil and a pinch of salt to make a loose sauce. Spoon sauce around celery roots on plates. Garnish with olives, drizzle with oil, and squeeze a few more drops of lemon juice over each.