

SWISS CHARD & KOHLRABI WITH LEMON SAUCE

Serves 4-6

INGREDIENTS:

1 bunch Swiss chard (about 500g)
1 lemon, grated zest and squeezed juice
1 kohlrabi, peeled and halved
300ml vegetable stock
2 tbsp chopped fresh parsley
100ml olive oil
Large sprigs fresh rosemary, tarragon, coriander and parsley
2-3 garlic cloves

DIRECTIONS

Cut the white chard stems from the green leaves in a V shape, then slice the stems diagonally into 5mm strips. Slit the leaves in half, roll 3-4 at a time like a cigar, and thinly slice. Put in a bowl and scatter with a little lemon zest. Thinly slice the kohlrabi and sprinkle with zest too.

Boil the stock and lemon juice together to reduce by half. Pour into a jug and mix in the chopped parsley. Leave to cool, then whisk in most of the oil.

Put the rosemary, tarragon, coriander and garlic into a steaming pan. Cover with water and bring to the boil, then fit the steamer basket on top. Season the base with salt and pepper and lay in the kohlrabi. Scatter over the white chard and season again. Top with the parsley sprigs, drizzle with oil, cover and steam for 5 minutes.

Remove the parsley and scatter over the green chard, lifting the white vegetables lightly with a fork. Cover and steam for a further 3-4 minutes, then transfer to a serving dish and pour over the sauce.