



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

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## Celery Root With Quince

Ayvalı Kereviz



4 celery roots, medium  
2 quince, medium  
2 carrots  
1 onion  
2 garlic cloves  
1/3 cup olive oil  
Juice of 1 lemon  
1 tbsp flour  
1 tbsp olive oil (for avgolemono)  
1 cup water  
1 tsp salt  
4 cloves

- # Peel the celery roots, slice to circle pieces, rest it in the floured and lemony water for 30 minutes.
- # Cut the quinces lengthwise into 2 pieces, cut as celery roots with a finger thickness.
- # Place the quince slices and watered and drained celery root slices on a wide pot.
- # Put the circle type sliced quince slices, garlic cloves which is cut into a few slices, circle type sliced carrot, and cloves on it.
- # Mix the lemon juice, flour and 1 tbsp olive oil in a small bowl, and spread on it.
- # Sprinkle salt, pour 1 cup water and 1/3 cup olive oil on it. Cover the lid of the pot.
- # Cook over medium heat until roots soften.
- # Wait the meal for cooling down in the pot. Serve warm or cold.

**Note:** Celery root is not liked because of its smell generally, but the quince changes its smell.