

Zucchini Bread

Nancy Segal - DFAIT/MAECI

Ingredients:

- 3 Eggs
- 1 Cup of oil
- 2 Cups sugar
- 1 Teaspoon of vanilla
- 2 Heaping cups of shredded zucchini
- 1 1/2 Cups of pastry flour
- ½ Cup of wheat germ
- 1 Cup of whole wheat flour
- 1 Teaspoon of salt
- 2 Teaspoon of nutmeg
- 1 Teaspoon of baking soda
- 1 Teaspoon of baking powder
- 1/2 Cup of chopped nuts (optional)

Instructions:

- Mix dry ingredients together
- Mix wet ingredients together
- Combine and add zucchini and nuts
- Bake at 325 F for 1 hour in 2 loaf pans, 2/3 full, double lined with wax paper

Celeriac Mash

(From the Official Residence in The Hague)

Colleen Swords - DFAIT/MAECI

Ingredients:

- 1 Celeriac (1 to 1.5 kg)
- 1 Chopped onion
- 1 Clove of chopped garlic
- 1 Cup of chicken stock
- 1 Tablespoon of butter
- Salt and pepper

Instructions:

- Peel the celeriac and cut into one inch pieces
- Lightly fry the onions in the butter with the garlic than add the celeriac and stir for 5 minutes
- Add the chicken stock, cover and cook slowly for 25 minutes
- Take the lid off and continue cooking until the juice reduces
- Mash or use a blender
- Add salt and pepper