

**Season:** Spring  
**Type:** vegetable  
**Difficulty:** Medium  
**Recipe Source:** adapted from taste  
**Fresh from the garden:** celeriac, potatoes, carrot, dill, lettuce

### Equipment:
- Vegetable peeler  
- Knives  
- Chopping board  
- Colander  
- Graters  
- Herb chopper  
- ¾ cup  
- Platter

### Ingredients
- 12 small potatoes, quartered  
- 3 carrots, peeled and grated  
- 1 celeriac root, peeled and grated  
- 1 tablespoon dill, chopped  
- ¾ cup plain yoghurt  
- Lettuce leaves to serve

### What to do:
- Prepare vegetables as stated above.  
- Cook the potato in a steamer until tender.  
- Drain and set aside.  
- Mix the yoghurt and dill together.  
- Mix all ingredients together and toss with the yoghurt dressing.  
- Wash one lettuce leaf per person and place onto a platter  
- Spoon salad mixture into each lettuce leaf.  
- Serve cold

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Ingrida's Kitchen Garden National Program