

CELERI REMOULADE

(CELERIAC REMOULADE)

Celeriac remoulade is a classic, French dish. Enjoy it as a side dish or why not add some salad leaves for a simple lunch!

Serves 6

INGREDIENTS:

650g Celeriac, peeled and sliced into matchsticks (use a mandolin or food processor)

Juice of 1 lemon

For the dressing:

6 Tbsp Mayonaise

1 Tbsp Dijon Mustard

Juice of 1/2 Lemon

Pinch of Sugar

Salt and Pepper for seasoning

DIRECTIONS

Put the celeriac into a bowl and cover with 100ml cold water. Add the lemon juice and toss well. This will prevent it from going brown.

In another bowl, mix all of the dressing ingredients together and season with salt and pepper.

Drain the celeriac, toss it into the dressing and leave to soften for around 30 minutes before serving.