



Celeriac Remoulade

Servings: 4-6

Prep Time: 15min

Cook Time: 0

Ingredients

- 1 celeriac
- 1 tbsp celery salt, plus extra for seasoning
- 100g mayonnaise
- 1 tsp snipped chives
- juice 1 lemon
- 2 tsp wholegrain mustard

Directions

1. Peel and trim the celeriac and cut into quarters. Slice the quarters very thinly (on a mandolin if you have one), then cut the slices into matchsticks. Sprinkle with the celery salt, toss together and leave for 20 mins.
2. Wash off the salt, then put the celeriac in a clean tea towel and twist to squeeze out any excess moisture. Tip into a bowl and stir in the mayonnaise, chives, lemon juice and wholegrain mustard. Season with black pepper and celery salt, then serve.