

Celeriac Remoulade

Prep 10 mins
Mix 5 mins
Serves 4-6

Ingredients:

- 1 Small Celeriac
- 2 tbsp Essential Organic Whole Grain Mustard
- 3 tbsp mayonnaise
- 1 tbsp White Wine Vinegar
- 1 lemon juiced
- 1 tbsp Essential Organic Olive Oil
- 5 Small Gherkins
- 1 tbsp Capers
- A Handfull of Fresh Chives, parsley and Dill
- Fine Salt and Black Pepper

There's no better way to celebrate the summer than with this Celeriac Remoulade Salad. It lifts any carb-heavy garden banquet with its light, lemony flavours. The leftover herby dressing drizzles perfectly over chargrilled vegetables and smoky BBQ flavours. This crunchy salad or side tastes at its best if you leave it to marinate overnight, allowing the fibres in the celeriac to soften and pickle to perfection.

1. Chop up your celeriac in to thin batten strips of equal thickness. Put these into a large bowl.
2. Mix the mayonnaise, mustard and lemon juice and vinegar then thoroughly stir. Add a generous sprinkling of salt and grind in some black pepper.
3. Chop up your dill, chives and parsley. Sprinkle them over the mix.
4. Finally chop up the gherkins and spoon in the capers. Toss into the salad.
5. For best results leave in the fridge to chill and marinade over night.
6. Serve with a freshly picked leafy mixed green salad or as a side to your meal in the sunshine.

