

# Celeriac Remoulade with Warm Smoked Mackerel



**Serves 4    Prep 18 mins**

**Cooking 12 mins**

**Easy**

## **Ingredients**

½ a small or ¼ of a medium celeriac, about 200g

½ lemon + wedges to serve

1 whole or 2 fillets smoked mackerel

## **Mayonnaise** (or use shop bought)

1 large free-range egg yolk

1 heaped tsp Dijon mustard

a pinch golden caster sugar

a good pinch salt flakes

1 tbsp white wine vinegar

extra-virgin olive oil

100ml sunflower oil

1. To make the mayonnaise, put the egg yolk, mustards, sugar, salt and vinegar in a bowl and whisk with a balloon whisk until thick. Slowly whisk in 2 tbsp olive oil before gradually adding the sunflower oil a little at a time, whisking well between each addition. The mayonnaise should look thick and glossy. Adjust the salt to taste and set aside.
2. Heat the oven to 180C/fan 160C/gas 4. Peel the celeriac, then slice extremely thinly, ideally on a mandolin. Stack a few slices and cut into long matchsticks. Toss with lemon juice. Repeat with the remaining celeriac. Stir the celeriac into the mayonnaise.
3. Wrap the smoked mackerel in foil, skin-side down, and put on a baking tray. Warm in the oven for 12 minutes
4. Spoon the remoulade onto 4 plates. Unwrap the mackerel, discard the skin and place a piece on top of the remoulade. Grind over pepper. Serve with toasted sourdough.