

Celeriac & Apple Remoulade



Serves 6

Prep 15 mins

No cook

Easy

Ingredients

1 celeriac
2 granny smith apples
1 lemon, juiced
5 tablespoons mayonnaise
1 tablespoon Dijon mustard
small bunch parsley, leaves picked & chopped
sea salt
freshly ground black pepper

1. Use a vegetable peeler or sharp knife to remove the skin from the celeriac. Cut into thin slices and then cut the slices into long matchstick strips as thin as you can make them. You can use the julienne attachment of a food processor. Slice the apples into thin match sticks, discarding the cores. Put the lemon juice over the mixture straight away to stop it from oxidising (going brown)
2. Mix together the mayonnaise, mustard (if using) and parsley, then toss through the celeriac and apple. Season with salt and pepper. Chill until ready to serve.