

Celeriac remoulade & ways to serve it



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Preparation 20 mins + chilling time | Makes about 2½ cups

This delicious dish is the French alternative to coleslaw. The mayonnaise mixture should not be too thick - just enough to cling to the celeriac.

If the mixture is too thick, add a little extra lemon juice.

It's best served on the day it is made.

- 1 small (about 550g) celeriac
- 2½ tbs lemon juice
- ½ cup good quality mayonnaise
- 2 tbs crème fraîche
- 3 tsp Dijon mustard
- 2 tbs finely chopped chives

STEP 1 Peel celeriac and slice into very thin strips (a little thinner than a matchstick). Once sliced, immediately toss into a medium bowl with 1 tbs lemon juice (this prevents it from discolouring). Toss to combine and stand for 5 minutes.

STEP 2 Meanwhile, combine the remaining 1½ tbs lemon juice, mayonnaise, crème fraîche, mustard and chives in a medium bowl. Season with salt and pepper to taste.

STEP 3 Add celeriac mixture to the mayonnaise mixture. Mix until well combined. Cover and refrigerate for 30 minutes for the flavours to develop then serve.

Serving suggestions:

- Team with sliced serrano ham or prosciutto on toasted sourdough baguette.
- Serve with pan-fried chicken or veal schnitzels.
- Serve with crispy skinned pan-fried Atlantic salmon.