

Celeriac & nashi salad with schnitzels



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Preparation 30 mins | Cooking 8 mins | Serves 4

- 1/3 cup whole egg mayonnaise
- 1/4 cup crème fraîche or sour cream
- 2 tbs lemon juice
- 1 1/2 tbs Dijon mustard
- 1 small (about 450g) celeriac
- 1 nashi pear
- Rice bran oil or olive oil, for pan frying
- 4 crumbed veal or chicken schnitzels
- Mixed salad greens and lemon wedges, to serve

STEP 1 Combine mayonnaise, crème fraîche or sour cream, 1 tbs lemon juice and mustard in a large bowl. Season with salt and pepper.

STEP 2 Add remaining 1 tbs lemon juice to a bowl of cold water. Peel and quarter celeriac and place in lemon water (this prevents browning). Using a shredder, finely shred celeriac, a quarter at a time, and add to mayonnaise mixture. Quarter and core nashi, finely shred the same as the celeriac. Stir nashi through celeriac mixture. Set aside.

STEP 3 Heat oil in a large non-stick frying pan over medium heat. Add schnitzels and cook for 2-4 minutes (depending on thickness) on each side until golden and cooked through. Drain on paper towel. Serve schnitzels with celeriac & nashi salad, mixed salad leaves and lemon wedges.

Good for you... **CELERIAC**

Comes top of the class for its high dietary fibre content. This helps promote a healthy intestine. A good source of potassium, which is important to help balance the salt content from our foods. Provides vitamin C that helps the body's defence against infections.

