

CELERIAC REMOULADE

Ingredients

650g/1lb 7oz celeriac, peeled and sliced into thin matchsticks
1 lemon, juice only

For the dressing

6 tbsp light mayonnaise
1 tbsp Dijon mustard
½ lemon, juice only
pinch of sugar
salt and freshly ground black pepper

Method

1. Put the celeriac in a bowl and cover with approximately 100ml/3½fl oz cold water. Add the lemon juice. Toss well to prevent it going brown.
2. Mix all the dressing ingredients together and season with salt and pepper.
3. Drain the celeriac, toss in the dressing and leave to soften for 30 minutes before serving.



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