Celery Root Rémoulade

(a classic bistro dish)

Prep : 25 minutes plus chilling

INGREDIENTS

- 2 tbsp fresh lemon juice
- 1½ pounds (750 g) celery root (celeriac) , trimmed and peeled
- ½ (125 ml) cup mayonnaise
- 2 tbsp Dijon mustard
- 1 tbsp chopped fresh parsley
- ¼ tsp (2ml) ground black pepper

PREPARATION

1. Pour lemon juice into large bowl. With adjustable blade slicer or very sharp knife.
2. Cut celery root into 1/8-inch-thick matchstick strips. Immediately place celery root in lemon juice as it is cut, tossing to coat completely to prevent celery root from browning.
3. In a small bowl, combine mayonnaise, mustard, parsley, and pepper. Add to celery root in bowl and toss to coat. Cover and refrigerate at least 1 hour to blend flavors or up to overnight.

Makes 6 accompaniment servings.

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