



Celeriac Remoulade

No cooking is needed for this classic French salad dish.

You'll need:

- 1 celeriac
- 1 tablespoon mayonnaise
- 1 teaspoon mustard
- 1 pinch of salt and pepper

1. Simply grate the celeriac into a bowl and add a pinch of salt, mix well.
2. Leave for 1 hour and remove any water that is released from the celeriac.
3. Add a tablespoon of mayonnaise and a teaspoon of mustard (Dijon or wholegrain work best, however any mustard can be used) and a few cracks of black pepper.

This salad is great with roast vegetables, meat or fish and perfect for a summer BBQ or picnic.