

Celeriac Remoulade

Takes 30 minutes, serves 6 as a side and uses two bowls and a whisk

INGREDIENTS

1 lemon, juice only
1 whole celeriac (700g)
2 large egg yolks
1.5 tablespoons dijon mustard
150ml groundnut oil
0.5 teaspoons white wine vinegar
Pinch of salt
Freshly ground black pepper

DIRECTIONS

Squeeze the lemon juice into a large bowl. Peel the celeriac and then finely chop into matchsticks. Add these to the bowl of lemon juice and toss, this helps to soften the vegetable and prevent oxidation (browning).

Place the egg yolks in another bowl and whisk the dijon mustard into them. Now is the time to add the oil, which is the bit people are scared of, but there's no need to be. You just need to add the oil very slowly. Like 1 teaspoon at a time. It's enormously useful if someone can help you, as you can whisk whilst they pour very, very gently.

If you are alone, add a teaspoon of oil and whisk it in. When it's completely mixed add a few drops again. Repeat. Keep on adding small amounts at a time and whisk until they are all combined. When you've added all of the oil, you should end up with a creamy mixture, to which you can add the white wine vinegar and salt and pepper.

Toss this with the celeriac matchsticks and you're ready to serve.

