

Celeriac Remoulade

Recipe taken from www.jamieoliver.com

INGREDIENTS:

- 1 lb carrots, peeled and coarsely grated
- 2 cups celeriac, peeled and coarsely grated
- Juice of 1 lemon
- 6 tbsp reduced fat mayonnaise
- 3 tbsp Dijon mustard
- 3 tbsp chopped fresh parsley (optional)
- 1 tsp salt
- Freshly ground black pepper

PREPARATION:

Place carrots and celeriac in a bowl, add the lemon juice and stir well. Mix together the mayonnaise, mustard, and parsley, then fold into the grated vegetables until well mixed. Add a dash of salt and season with plenty of ground black pepper. Serve chilled.

NOTES FROM THE COOK: