

Celeri Remoulade

Serves 6:

Ingredients

1 large egg yolk
1 1/2 tablespoons dijon mustard
3/4 cup grapeseed oil
juice of 1 large lemon, plus more to toss with celery root
kosher salt and freshly ground black pepper
2 medium celery roots (about 1 1/2 pounds)
1 tablespoon finely chopped cornichons
1 tablespoon chopped capers
2 tablespoons finely chopped flat leaf parsley

Preparation

Whisk together egg yolk and dijon mustard.
Add grapeseed oil, a few drops at a time, while you constantly whisk.
Continue adding oil in a thin stream, a teaspoon at a time, until mayo is thick and creamy.
Whisk in lemon juice and season with kosher salt and freshly ground black pepper to taste.
If making ahead, cover with plastic wrap, placing plastic right on surface of mayo.

An hour or so before serving, prepare celery root.
Use a sharp knife to trim away all peel; cut a flat surface on bottom of root so it can stand while you slice.
Slice the root thinly using a sharp chef's knife, or mandoline, if you have one.
Stack slices and cut into thin julienne; toss in a bowl with lemon juice as you work, so they won't brown.

Finely chop cornichons and capers and add them to your mayonnaise.
Toss the sauce with the celery root matchsticks.
Cover and let refrigerate to allow root to wilt and flavors to meld.

Taste and adjust seasoning if needed.
Garnish with finely chopped parsley--always use flat leaf parsley--and serve.