

Celery Root with Truffled Remoulade with Hazelnuts

From Jason French, chef/owner of Ned Ludd in Portland, Oregon

Note: Celery root, or celeriac, is a delicious winter root vegetable.

Ingredients:

About 1 cup mayonnaise, homemade or bottled

About 1 1/2 teaspoons lemon juice

1 tablespoons capers, drained and chopped

1 teaspoon tarragon, stemmed and chopped

2 tablespoons parsley, stemmed and chopped

1 tablespoon chives, thinly sliced

1 large celery root, peeled, trimmed and cut into julienne strips

2 Braeburn apples, or your favorite variety, cut into julienne strips

1/2 ounce white truffles, minced or 1/2 teaspoon truffle oil or to taste

1 cup hazelnuts, roasted, skinned and chopped

Instructions:

1. Mix the mayonnaise, lemon juice, capers, tarragon, parsley and chives and season to taste. Let sit, covered in the refrigerator for a few hours for the flavors to meld.
2. Place the celery root, apples, truffles (or oil) in a large bowl. Add enough of the remoulade sauce to coat. Divide between 4 to 6 plates and top the salad with the hazelnuts.