CELERY ROOT AND CARROT SALAD

Makes 6-8 servings.

Despite the name, celery root has nothing to do with celery. Celery root is also known as celeriac or knob celery. It is a fall and winter vegetable which is rich in vitamins.

INGREDIENTS

- 2 small to medium celery root, about 2 pounds
- 1 medium carrot
- 2 scallions including green parts

DRESSING

- 2 -3 tablespoons seasoned rice vinegar
- 2 tablespoon Dijon mustard
- ¼ cup extra- virgin olive oil
- Kosher salt
- Freshly ground black pepper
- ½ cup loosely packed flat-leaf parsley, finely chopped

PREPARATION

1. Drop celery root into boiling water. Cover, and boil for 3 minutes. Drain and refresh with cold water.
2. Peel celery root and remove all the dark embedded spots (this rough-looking vegetable is a bit tricky to peel). Cut into eights to fit horizontally into the feeding tube of a food processor fitted with the medium grating attachment. Press hard to try and obtain long, even matchsticks. Empty into a bowl.

3. Peel the carrot, trim and grate.
4. Trim the scallions and cut into thin slices. Add both to the bowl.
5. Combine vinegar and mustard in a small bowl. In a slow stream, whisk in the olive oil to form an emulsion. Toss with celery root. Add parsley and season with salt and pepper. Let stand for a short while and season to taste again.