

## Celery Root Rémoulade

4 cups julienned celery root	½ cup olive oil
2 teaspoons salt	2 tablespoons sherry vinegar
Juice of ½ lemon	Salt and pepper to taste
2 tablespoons Dijon mustard	2 tablespoons minced parsley
2 tablespoons whole-grain mustard	1 tablespoon fresh thyme
3 tablespoons boiling water	

Peel the celery root, and cut it into julienne match-sticks. Toss them in a bowl with the salt and the lemon juice, letting them macerate for 1 hour.

Rinse the celery root in cold water, then drain it, and dry the pieces in paper towels.

Warm a small mixing bowl, then dry it. Add both mustards to the bowl. Beat in the boiling water by droplets with a whisk. When thoroughly combined, whisk in the olive oil a bit at a time, until the mixture becomes very creamy. Gradually beat in the vinegar. Taste for salt and pepper.

In a large bowl, fold the sauce into the celery root, and marinate it in the refrigerator for 3 hours or overnight. If the sauce becomes solid in the refrigerator, remove the bowl an hour before serving.

Just before serving, fold in the parsley and the thyme. Serve over lettuce leaves.