

Celery Caesar Salad

INGREDIENTS

- 2 small garlic cloves, minced
- 1 teaspoon anchovy paste
- 2 tablespoons lemon juice
- 1 teaspoon Dijon mustard
- 1 teaspoon Worcestershire sauce
- 1 cup mayonnaise
- ½ cup freshly grated Parmigiano-Reggiano
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper

- 6 slices French or Italian bread, crust removed, torn into bite-sized pieces
- 2-3 TBL olive oil
- Kosher salt

- 1 celery root
- 4 celery stalks, sliced in half lengthwise, then thinly cut on the diagonal
- 2 ounces Parmesan, shaved

DIRECTIONS

In a medium bowl, whisk together the garlic, anchovy paste, lemon juice, Dijon mustard and Worcestershire sauce. Add the mayonnaise, Parmigiano-Reggiano, salt and pepper and whisk until well combined. Taste and adjust to your liking. You may not use all of the dressing for this salad.

Heat oven to 400 degrees F. On a baking sheet toss bread with 2 tablespoons of olive oil sprinkle with salt. Bake, tossing halfway through, until golden brown and crispy, 8-10 minutes.

Next prepare the celery root. Cut the non-root end of the celery root first. Peel or cut off the skin. Cut off the root end, being sure to remove the brown parts. Slice into quarters, rub each with leftover lemon and place in a bowl of water.

Ideally, julienne the celery root into matchstick sized pieces using a mandoline or knife. You can also use the grating disc attachment of a food processor.

Add the celery root and celery to a bowl. Toss with some of the Caesar dressing. Once the salad-to-dressing proportion is to your liking, top with some shaved Parmesan.

- <https://www.onceuponachef.com/recipes/caesar-salad-dressing.html>
- <https://www.bonappetit.com/recipe/celery-caesar-salad-2>



Shrimp w/hot honey sauce & celery root puree

INGREDIENTS

- ¼ cup honey
- ¼ cup soy sauce
- ¾ tsp chili oil
- 1 tsp chili sauce
- 1 tsp chili flakes
- 1/2 tsp pepper
- 4 cloves garlic, minced
- 1 TBL minced ginger
- 1 celery root
- About 4 TBL cream
- 1-2 TBL butter
- salt to taste
- About 2 TBL olive oil
- About 2 lbs shrimp (peeled and deveined)
- cilantro (for garnish)

DIRECTIONS

Peel and dice celery root. In a large pot, bring water to a boil, salt, and add diced celery root. Cook for approx. 25 – 30 min., or until soft. Drain cooking liquid and add celery root back to the pot.

In a small bowl, stir together honey, soy sauce, garlic, ginger, chili oil, chili sauce, chili flakes, and pepper. Set aside.

Add cream and butter to the pot and blend until to a creamy celery root purée. Season to taste with salt and keep warm until serving.

Heat a frying pan over medium-high heat. Add the oil and saute shrimp for approx. 2 – 3 min. Flip and add honey sauce to the pan. Sauté shrimp for approx. 3 – 5 min. more, or until cooked through. Serve celery root purée with shrimp and hot honey sauce. Garnish with cilantro and enjoy!

- <https://www.kitchenstories.com/en/recipes/shrimp-with-hot-honey-sauce-and-celery-root-puree>



Celeriac Remoulade

INGREDIENTS

- 1 celery root
- 1/2-3/4 cup mayonnaise
- 1 TBL Dijon mustard
- Juice from 1/2 a lemon
- Salt & pepper, to taste

DIRECTIONS

Begin by preparing the celery root. Cut the non-root end of the celery root first. Peel or cut off the skin. Cut off the root end, being sure to remove the brown parts. Slice into quarters, rub each with leftover lemon and place in a bowl of water.

Ideally, julienne the celery root into matchstick sized pieces using a mandoline or knife. You can also use the grating disc attachment of a food processor.

Add julienned or shredded celery root to a bowl. Add the mayonnaise, mustard, lemon and a little salt and pepper. Using clean hands (gloved for class), mix the ingredients together. Squeeze the celery root a little to pull out the water and incorporate into the sauce.

Refrigerate for about 30 minutes before serving.



Apple Poppyseed Slaw

INGREDIENTS

PICKLED ONIONS

- 1 medium red onion cut in half and thinly sliced
- 3 Tablespoons apple cider vinegar
- 2 Tablespoons sugar
- 1 teaspoon salt

APPLE SLAW

- 1/4 cup lime juice
- 3 apples granny smith or other apple of your choosing
- 1 large celery root peeled
- 1 jalapeno seeded and minced
- 1 cup cilantro leaves chopped
- 1/4 cup olive oil
- 2 teaspoons poppy seeds

DIRECTIONS

Place the vinegar, sugar and 1 teaspoon salt in a medium bowl and add thinly sliced red onion. Massage the onions until well coated with the vinegar mixture. Set aside for at least 30 minutes.

Squeeze the lime juice into a large bowl.

Ideally, julienne the celery root into matchstick sized pieces using a mandoline or knife. You can also use the grating disc attachment of a food processor. Place in the bowl with the lime juice and toss to coat and prevent browning.

Cut the apple into similar sized thin strips. Place in the bowl with the celery root and toss to coat with lime juice.

Add the onions and their marinade, minced jalapeno, and cilantro. Drizzle in the olive oil. Toss to combine and top with poppy seeds.

- <https://www.platingsandpairings.com/apple-slaw/>



Celery Root Apple Slaw

INGREDIENTS

- 1 pound celery root (celeriac), peeled and cut into thin matchsticks
- 1 tablespoon apple cider vinegar
- 1 medium-size tart firm apple (unpeeled), cored and cut into thin matchsticks
- 1/3 cup plain, full-fat yogurt
- 1/4 cup mayonnaise
- 1 tablespoon Dijon mustard
- 1/4 teaspoon kosher salt
- 1/8 teaspoon freshly ground black pepper
- 1/4 cup chopped fresh parsley

DIRECTIONS

Begin by preparing the celery root. Cut the non-root end of the celery root first. Peel or cut off the skin. Cut off the root end, being sure to remove the brown parts. Slice into quarters, rub each with leftover lemon and place in a bowl of water.

Ideally, julienne the celery root into matchstick sized pieces using a mandoline or knife. You can also use the grating disc attachment of a food processor.

Combine the celery root and vinegar in a mixing bowl, tossing to coat. Add the apple and toss to incorporate.

Whisk together the yogurt, mayonnaise, mustard, salt and pepper in separate bowl or cup, to form a smooth dressing, then pour it over the apple mixture. Toss to coat evenly, then add the parsley and toss gently to distribute.

- https://www.washingtonpost.com/recipes/celery-root-apple-slaw/16640/?itid=Ik_inline_manual_16

