

Creamy Celery Root Salad With Red Peppers and Mustard

(makes 4-6 servings)

1 small celery root (or half of a very large one)
1/2 red bell pepper, thinly sliced
1/4 red onion or 1 large shallot, thinly sliced
2 tablespoons whole-grain mustard
1 tablespoon fresh lemon juice
1 teaspoon red wine vinegar
salt and freshly ground black pepper to taste
about 2 tablespoons celery leaves, finely chopped

for the aioli

1 egg yolk at room temperature
1 clove garlic, minced
3/4 cup extra-virgin olive oil

Rinse and scrub the celery root, and remove from any stalks. Cut in halves and cut away the thick outer surface with a knife. Finely slice each peeled half and stack up the thin slices in order to julienne next. Transfer julienned pieces to a large bowl and be ready to work with them right away, as the celery root will oxidize quickly.

Make the aioli: Beat the egg yolk and while beating rapidly, pour in a couple drops of the oil to emulsify. Still whisking rapidly, very slowly drizzle in the remaining olive oil, stopping to make sure that the mixture emulsifies and begins to thicken. It will turn lighter in color if so, and gain a creamy consistency. Once all the oil has been added, combine with the garlic and season with salt and pepper to taste.