



# Celeriac Remoulade

## Overview

Difficulty: Medium  
Servings: 4  
Preparation Time: 15 Mins  
Cooking Time: 45 Mins

## Ingredients

- 250g Celeriac

15g Whole Grain Mustard

5g English Mustard

10g White Sugar
- 3g Salt

50g Sour Cream

80g Cream Cheese



### Step 1.

Peel the celeriac and reserve the peeling. Next, slice the celeriac using a mandolin to 2mm thick matchstick slices.



### Step 2.

To soften the matchstick slices, season them with salt and leave it to sit at room temperature for 30 minutes.



### Step 3.

The mix will look shiny and feel slightly softer after 30 minutes. Take handfuls of the mix and squeeze to release excess water.





#### Step 4.

Mix the remaining ingredients with the paddle attachment of the MUM5 Kitchen Machine until the mixture turns smooth. Select Speed '5' or '6' on the rotary knob.



#### Step 5.

Mix the ingredients with the celeriac. Chill the mix in the fridge for 30 minutes before serving.



#### Step 6.

Chill the mix in the fridge for 30 minutes before serving. Serve it with cured meats or a grilled chunk of fish.

