

The celery root remoulade is a classic French salad that can be found in everywhere in France from small restaurants to cafeterias to takeouts. It's simple to make and quite tasty!

INGREDIENTS

serve 4 as side dish

1 celery root
1/4 cup vegan mayonnaise
(I used Just Mayo but [now make my own](#))
2 Tbsp Dijon mustard
1 Tbsp lemon juice
4 French cornichons, diced
(tiny pickled cucumbers)
1 Tbsp capers, diced
3-4 sprigs of parsley,
chopped
salt and pepper to taste

DIRECTIONS

Peel the celery root and grate it.

In a large bowl, mix the mayonnaise, Dijon mustard, lemon juice, cornichons, capers, parsley, salt and pepper.

Add the celery root and toss until evenly combined.

Chill in fridge for at least a couple of hours before serving. It allows the celery root to soften and absorb flavors.